

LUNCH

SQUASH SOUP 8½

sorghum, buttermilk cream, microgreens 🌱 🌿

MUSHROOM BRUSCHETTA 12

truffle oil, parmesan, sourdough 🌿

VEGETABLE RISOTTO 14

asparagus, snap peas, confit peppers, carrots, lemon 🌿

SALSA & EGGS 15

tomato sauce, peppers, onions, jalapenos, chorizo, wilted greens, baked eggs, grilled sourdough

PENNE POMODORO 14

seasonal vegetables, house-made tomato sauce, grated parmesan 🌿

SEAFOOD FETTUCCINE 18

prawns, humboldt squid, rock fish, mussels, olives, basil, tomato cream sauce

OLIVE CRUSTED ROCK FISH 18 🌱 🌿

herbed cous cous, seasonal vegetable 🌿

PULLED PORK SANDWICH 16

seasoned with house made bbq sauce, sriracha cole slaw, brioche bun, house cut fries

PRAWN TARTINE ON SOURDOUGH 16½

crushed avocado, radishes, tomatoes, watercress, apple cider vinaigrette

CAESAR SALAD 15

brioche croutons, crispy pancetta, grated parmesan, garlic dressing

— add chicken breast +6

— add prawn +2½ / P

SEASONAL GREENS 13

heirloom cherry tomatoes, cucumber, shaved vegetables, parsnip chips, toasted pumpkin seeds, apple cider vinaigrette 🌱 🌿

— add chicken breast +6

— add goat's cheese +4

— add prawn +2½

— add scallop +5½

FORTITUDE BURGER 19

cooked *medium*, ground in-house, caramelized onion aioli, smoked bacon, aged cheddar, house cut fries

— add an egg +2

— caesar salad instead of fries +3

ALBACORE TUNA SALAD 16

potatoes, soft yolk egg, green beans, olive emulsion

FLAT IRON STEAK 25

roasted red potatoes, crimini mushrooms, snap peas, cherry tomatoes, arugula emulsion

CRISPY CHICKEN SANDWICH 16

lettuce, tomatoes, bread & butter pickles, roasted garlic aioli, green salad

— add fries +2

— caesar salad instead of green salad +3

FOR THE KIDS 12 YEARS & UNDER

PENNE PASTA 9½

with alfredo, bolognese or tomato sauce 🌿

DESSERT

FLOURLESS CHOCOLATE CAKE 8

cream chantilly, with something special 🌱

RICOTTA CHEESECAKE 7½

glazed blueberries, graham crumble

APPLE AND PEAR CRUMBLE 7

with cranberries and cinnamon

— add ice cream +2½

TIRAMISU 7

espresso-dipped lady fingers, mascarpone cream

LUNCH
PREFIX MENU
\$25

STARTERS

POTATO & LEEK SOUP

herb oil, crispy pancetta

— or —

LOCAL GREENS SALAD 

cucumber, apples, gem tomatos, pickled apples

MAINS

BEER BATTERED BC ROCK FISH

tartare sauce, house cut fries

— or —

SPAGHETTINI BOLOGNESE

fresh parmesan

— or —

CHICKEN BREAST

roasted fingerling potatos, roasted parsnips, wilted greens

COFFEE

— or —

TEA