

PLANTER'S KITCHEN

LUNCH MENU

All dishes are designed to be shared over a cocktail.

Available Wed-Fri 11-3, Sat-Sun 11-4.

GRAZING

Ploughman's Platter | ham off the bone, hard cheese, stracciatella, pickles, veggies, seasonal fruit, smoked olives, Bam Bam jam, crackers, bread 53

Cheese Board | stracciatella, brie, manchego, fruits, crackers, Bam Bam jam 37

Add salami & prosciutto +13

SMALL

Bread, dukkah, confit garlic oil 8

Smoked olives VE 12

Salty lemon myrtle nuts VE 12

Locally made halloumi, bush honey, lemon 19

Rum soaked beetroot, coconut yoghurt, bread VE 24

Tuna tartare, avocado, tobiko caviar, finger lime, sesame dressing, bread 32

BIG

Rare wild venison, Ink Sloe & Berry Gin marinade, honey whipped goat cheese, herb salad 39

Slow roasted eggplant, hummus, pomegranate molasses, dukkah, confit garlic 25 VE

Free range pork belly, Ink Bitter Orange Gin dressing, green papaya salad, nam jim 38

Chargrilled free-range chicken, fresh basil oil, grilled lemon 39

SIDES

Quinoa tabbouleh, cherry toms, Lebanese cucumber, red onion, garlic + lemon dressing VE 19

Green garden salad + Ink pickled fennel, radish, orange segments, Persian feta, almonds 19

Crunchy country spuds with Husk's Famous Seasoning VE 16

loaded with parmesan or feta +6 | +10 for both

SOMETHING SWEET

Trio of boozy summer sorbets 15

Rum & chocolate flight (3 of each) 30

Lemon Basque cheesecake, berry coulis, macadamia 16

Grandma's coconut pud, rummy plummy glaze 14