

market

eat what you love. love what you eat.

lunch

starters

- **baked camembert**, topped with honey, almonds and thyme-infused berries, served with ciabatta **89**
- **crispy pork belly bites**, with asian cabbage + sesame slaw, finished with smoked chilli aioli **85**
- **roast butternut** served with a honey + balsamic reduction, rocket and toasted pumpkin seeds **68**
- **chilli-rubbed grilled prawns** served on fresh rocket with tomato + coriander salsa **110**

sarnie + burgers

- **crispy halloumi** on toasted rye with tomato relish, rocket, fried halloumi and garlic aioli **70**
 - add bacon and avo **30**
- **seared fillet + camembert** on toasted rye topped with jalapeno, caramelise onions, whole grain mustard and lettuce **105**
- **lemon + feta crusted lamb burger**, topped with beetroot and apple reduction, finished with yoghurt **130**
- **free range beef burger** topped with gorgonzola cream, streaky bacon, avocado and jalapeno marmalade **140**
- **lentil + chickpea burger** topped with beetroot and garlic aioli **110**
- **chicken burger**, topped with mozzarella, sweet chilli, red onion and avo **120**

all burgers are served with chips or salad

light

- **zucchini + carrot stir fry**; lightly creamed, tossed with peppers, mushrooms, basil pesto, chilli, finished with cashews and coriander coconut cream vegan option **95/95**
- **chicken + prawn korma curry** with basmati rice or garlic/butter naan **195**
- **cannelloni of brinjal** stuffed with feta and baby spinach, finished with tomato relish **110**
- **bangers + mash**; grilled pork sausage on mash with red wine + onion gravy **115**

salads

- **house-made fishcakes** on rocket, feta, carrot shavings, tomato and olives, topped with roasted garlic aioli **120**
- **calamari** tossed with frilly lettuce, cherry tomatoes, feta, black olives, red onion, parsley, spring onion and croutons, topped with coriander, garlic, lemon + honey dressing **115**
- **roast butternut + beetroot** topped with feta, mixed greens, cucumber and pumpkin seeds **95**
- **market cobb salad**; cos lettuce topped with bacon, gorgonzola, cherry tomatoes finished with grilled chicken, a poached egg and parmesan **100**
 - add avo **15**
- **homemade falafels** on rocket, olives and tomatoes, topped with feta, hummus and salsa, served with a sesame lavash **95**

ask us about our specials and desserts

pasta

- **sage-roasted butternut**, tossed with penne, cream and toasted pumpkin seeds **90**
 - add bacon **15**
- **mushroom + spinach** in creamy white wine sauce, tossed with tagliatelle and mushrooms **130**
 - **vegan option available**
- **chicken + basil pesto** tossed with tagliatelle, cream and roasted cherry tomatoes, finished with grana Padano and lemon **110**
 - opt for no cream

grill

- **lamb chops** served on roast sweet potatoes, rocket and cherry tomatoes, topped minted dressing **210**
- **fillet of beef** served on grilled mushrooms and baby potatoes, finished with bearnaise sauce **195**
- **flamed-grilled sirloin**, with roast seasonal veg and potato wedges, topped with creamy mushroom sauce **190**
- **chicken roulade**, stuffed with feta, tomato + basil pesto, wrapped with oak cured bacon served on ratatouille **150**
- **slow roasted belly of pork** served on warm roast seasonal vegetables, finished with red wine jus and apple **170**

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