



HUSK & VINE

KITCHEN AND BAR

LUNCH
12 noon - 2.30pm

MAINS

Chicken Katsu burger, spicy mayo, Westmont
pickles, minted slaw, fries 19

Grilled lamb burger, haloumi, mint, pickled
red onion, aioli, fries 19

Ora King salmon, crushed spring peas,
radicchio, vincotto 35

Long line snapper, white balsamic potato,
capers, hazelnuts, grapes, brown butter 34

Hand cut pappardelle w' butternut, goat's
cheese, pine nuts, sage 24

250g Black Angus flat iron steak, Baharat
spiced butter, snow pea tendrils, heirloom
tomato, fries 34

300g Brooklyn Valley pasture fed striploin,
za'atar hollandaise, snow pea tendrils,
heirloom tomato, fries 44

SHARE

Sydney rock oysters,
finger lime mignonette 4.5 ea

Za'atar fried chicken, oregano
& garlic dip 14

Prosciutto di Parma, pickles, toast 16

Yellowfin tuna tartare, spiced
eggplant, cumin, pita chips 26

CLAY OVEN BREADS

Rosemary & sesame flatbread,
warm hummus 15

Sumac & parsley flatbread,
eggplant & pomegranate dip 16

Roast chicken, aioli & rocket 17

SALADS

Roast pumpkin, pulled lamb
pearl barley, pomegranate, labneh 19

Vegetable fritters, poached egg,
snow pea sprouts, yoghurt dressing 18

Burrata cheese, shaved sugar loaf
cabbage & fennel, blood orange 23

SIDES

Baby carrots, cumin, honey,
Persian feta 11

Fried cauliflower, cashews,
tahini & rocket 12

Mixed leaves, honey balsamic
vinaigrette 8

Fries, lemon & parsley salt 9

SWEET

Pistachio & raspberry
Bombe Alaska 16

Pavlova, orange blossom cream,
tangerine 15

Milk chocolate mousse,
salted caramel, passionfruit 15

Today's cheese, lavosh
accompaniments 14