

# LUNCH

**SERVED 12–2:30 PM**

## SIDES & SMALL PLATES

Filo & Twine sourdough with whipped marmite butter <i>or</i> olive oil and balsamic (V)(G)	4.25
Crushed roast potatoes & turmeric mayonnaise (G)	4.50
Sweet pickled vegetables (V)(G)	4.50
Flamingo pea hummus, seeded crackers, crudites & pickled red onion (V)(G)	7.50
Trio of beetroot salad with crème fraîche, thyme & candied walnuts (V)(G)	8.50 / 11.50

## MAINS

Canteen savoury tart with parmesan & dressed salad	14.50
Quinoa bean cake with chimichurri dressing & sweet pickled vegetable, rocket & pumpkin seed salad (V)(G)	14.75
Chicken schnitzel, crushed roast potatoes, braised red cabbage & sweet pepper sauce (G)	16.50
Lentil dhal with St. Jude curd, flatbread & house-made spiced tomato chutney (V)(G)	14.75
Cumberland sausage ring, pomme purée, purple sprouting broccoli & crispy onions	16.50
Warm flatbread with hummus, roasted Mediterranean vegetables, pomegranate & toasted pumpkin seeds (V)	15.2

(V) Vegan option available

(G) Gluten-free option available

Please tell your server if you have a dietary requirement or allergy