

12:00-15:00 - LUNCH MENU



TO START

Toasted turkish bread and spice trio	7
Balsamic oil, house made dukkha, masala and ras el hanout (Vegan, DF)	
Salt and pepper squid	13
House made harissa (GF, DF)	
Australian mussel pot	17
Mariniere, chimichurri (DF)	

SALADS

Spice central ceasar salad	22
Dukkha crusted chicken, toasted turkish bread, egg, lettuce, parmesan	
Market vegetable salad	18
Danish feta, hazelnuts, ras el hanut vinaigrette (V)	

SANDWICHES & BURGER

Club sandwich	22
Smoked turkey, bacon, egg, lettuce, tomato, aioli, sweet potato fries	
Cheese burger	23
Premium beef patty, brioche bun, pancetta, tomato, lettuce, tomato relish, sweet potato fries	
Grilled barramundi sandwich	26
Fresh slaw, tartare sauce, sweet potato fries	

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PASTA

Green pea fettucine	28
Mint, lime, cherry tomato, king island smoked cheddar (V)	
Ricotta gnocchi	24
Spiced capsicum coulis, shaved parmesan (V)	
Add Duroc 18 Month Gran Reserve Serrano	5

MAIN COURSE

Sesame crusted salmon	34
Lemon and herb Quinoa, rocket pesto, cashews (GF, DF)	
Sous-vide chicken breast	26
Dukkha crust, lentils, truss tomato, baharat spiced yoghurt	
Riverina beef rump steak 250g (MSA)	33
Smoked paprika rub, pont neuf potato	

SIDES

Mixed leaf salad (Vegan, GF)	5
Steamed market vegetables (Vegan, GF)	9
Sweet potato fries (V,GF)	9