

Served from 12 - 3 ish



LUNCH



Turkish bread - garlic - olive oil	5
Olives	6
Dips	each 5

OYSTERS - many varieties and condiments - see specials)	each 3.5
Anchovies, toast, lemon, chilli salt	each 4.5
South Australian King prawns, garlic, chilli, olive oil	each 9.5
Local calamari, fried, lemon and cacik	15
'OTWAY HARVEST' lamb kofta, tomato, cilantro	16
Kangaroo, pyengana cheddar, mountain pepper aioli, brioche	16

ANGELS SHARE

all 10

Green beans, king chilli, ginger, cilantro
Pumpkin, tahini, almonds, parsley
Potatoes, rosemary salt, garlic
Fennel, broad beans, asparagus, kombucha dressing
Cauliflower, pickled shallot, currants, sesame
Leaf salad, herbs, vinaigrette

Harira - morrocan vegetable soup of chickpeas, noodles, vegetables, turmeric, cinnamon	14
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Zarzuela - spanish soup of local seafood	22
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Farmers plate - a daily selection of locally procured meats, dips, cheese, vegetables and pickles	26
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Portarlinton mussels w/turkish bread- tomato, chilli, coriander, broth	28
- manzanilla, garlic, parsley, cream	28

Otway Harvest' pulled lamb pie, minted green peas and labne	18
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Primal beef cut of the day - steak - celeriac remoulade, smoked salt	30
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Seafood paella for 2 persons- local seafood, callasparra rice, chorizo, saffron, coriander	65
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Fishes of the day - many varieties of local whole fish and fillets of fish served with a variety of sauces, marinades and condiments	market price
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