

# LUNCH THYME

'Buddha salad', sweet daikon pickle, tofu, soy, jelly noodles, shiitake, black funghi, spring fresh greens, herbs, toasted red peanuts

Alba red rice bowl, tataki sesame ocean trout, kohlrabi kimchi, shiitake wakame pickle, soft egg, furikake avocado

Crisp rice cake, corn, local mushrooms, soy, holy basil, cured yolk, puffed wild rice

Chicken schnitzel, seeded panko, slaw, carrot zuni pickle, green chilli mayonnaise

Crumbed fish sandwich, iceberg, cos lettuce, shiso, nori tartare, lime, onion ash

## DRINKS

### WINE BY THE GLASS

Umberto Luigi Domenico Prosecco  
Oceans Eight Pinot Gris  
Kooyong Clonale Chardonnay  
Paringa Coronella Pinot Nior  
Baillieu Shiraz

Veneto, Italy  
Mornington Pen, VIC  
Mornington Pen, VIC  
Mornington Pen, VIC  
Mornington Pen, VIC

### BEER

St Andrews Australian Lager The Strapper 5.0%  
St Andrews Session Ale The Apprentice 3.5%  
Jetty Road Pale Ale 4.8%

Mornington Pen, VIC  
Mornington Pen, VIC  
Mornington Pen, VIC

### PENINSULA COLD PRESS CO.

Orange Juice  
Pineapple & Coconut Juice  
Watermelon Juice

Mornington Pen, VIC  
Mornington Pen, VIC  
Mornington Pen, VIC

### DAYLESFORD & HEPBURN MINERAL SPRINGS CO.

Blood Orange Sparkling Mineral Water  
Orange & Passionfruit Sparkling Mineral Water

Daylesford, VIC  
Daylesford, VIC



Our menu is created by award winning chef Karen Martini, with head chef Mario Di Natale at the helm.  
It celebrates local producers and organic growers committed to sustainable practices.

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.