

# Lunch 11.30 - 5pm

HESSIAN

## Toasted melts

*All served with our house coleslaw*

**Goat's cheese**, romesco pepper sauce, spinach **V 7**

**Smoked apple wood cheddar & plum chutney 7**

**Smoked salmon**, spinach & cream cheese with Marie rose aioli **7.5**

*Gluten free bread available*

## Lunch plates

**King Prawns**, super grains, avocado, kimchi & pickle mushrooms, soy & ginger dressing **8.5**

**18 hour pork belly**, Asian slaw, Sushi pickled ginger, plum & ginger sauce, crispy gem lettuce, **8**

**Flat iron steak**, beef Ragu, fried egg, labneh yoghurt, hazelnut dukkha **11**

**Duck leg hash**, kimchi, bubble & squeak, poached egg, sriracha mayo **8.5**

## Classic brunch

**Ham hock Benedict**, spinach, hollandaise, poached egg & a toasted croissant **8**

**Smoked salmon benedict**, spinach, hollandaise, poached egg, Marie rose aioli & sourdough rye toast **9**

**Woodland mushrooms on toast**- spinach, romesco pepper sauce, sour dough, crispy shallots **Ve. 8**

**Waffles**, with Greek yogurt, apple & winter berry compote, cinnamon, maple **7**

**Avocado smash**, salsa, pine nuts, poached egg & sourdough rye toast **8 V**

**Sweet potato and Corn fritters**, mixed grains, labneh, feta, cucumber relish **8.5 V**

**Chorizo hash**, patatas bravas, spinach, tomato, spiced mayo & a fried egg **9 GF**

## Small plates & sides

**Cumin Hummus**, balsamic poached raisins with toasted flat breads **5.5 V CN**

**Green herb & cucumber labneh** with toasted flat breads **5.5 V CN**

**Mac & cheese 5 V**

**Halloumi side** with tomato salsa & chilli mayo **5 GF V**

**Polenta wedges** served with coriander & chilli mayo **3.5 GF V**

## FRESH JUICES

**Green machine**: apple, cucumber, lemon, ginger & seasonal greens **4**

**The Berry Mary**: apple, strawberry, berries, lime **4**