

LUNCH  
at  
LEAVES & FISHES

*Fresh, smart, simple and made to share. Create your own feast or claim something for yourself.*

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TO START

toasted ciabatta loaf, local olive oil, balsamic, binnorie dairy fetta and house dukkah	14
warmed mixed olives and roasted spiced nuts	14 gf df
pineapple salad, cashews, chilli, fried onions	18 gf
house-made chips, aioli	8 gf df
szechuan spiced chicken wings with pepper caramel roasted peanuts and fresh coriander	16 gf df

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TO ENJOY

*(minimum one selection per person)*

charcuterie platter of sliced pancetta, in-house terrine, pyengana cheddar, pickled pumpkin rind, labna, crisp flat bread	27
fresh king prawn linguine, garlic, lemon, parmesan	29
roasted hervey bay half-shell scallops, tomato and tamarind puffed wild rice	27 gf df
soft shell crab, singapore chilli sauce	29 df
seared yellow fin tuna, soba noodles, edamame and soy, green chilli, yuzu broth	27 df
crisp skin pork belly, cauliflower puree, green beans, chestnut jus	29 gf
salt and pepper silken tofu, yellow curry, coconut rice	32 gf df
fresh fish and chips, house tartare, malt vinegar, lemon	32
fried whole snapper, tomato and chickpea curry, roast coconut herb salad	42 df
crispy skin ocean trout, hazlenut romesco, honey roasted carrots	42 gf df
braised beef short rib, chilli black bean, steamed pak choy	42 df
chilli, lime and coriander chicken, coconut rice	38 gf df

TO FINISH - \$14

cheesecake mousse, lemon curd, pecan and oat crumble

white chocolate pannacotta, leggera syrup, freeze dried raspberries and chocolate tuille gf

tapioca, pandam, native plum with roasted coconut gf df

pyengana cloth-aged cheddar with lavosh, in house candied cumquat preserve and date relish

warm almond, riberry and cognac pie, double cream

TO SIP

espresso coffee 5

flat white, capuccino, latte, long black, macchiato

assorted teas 4.5

earl grey, english breakfast, peppermint, lemongrass and ginger