# Shoreline Kitchen

## LUNCH

11:30AM – 2:00PM

### TO SHARE

**WARM SOURDOUGH** 8

Cultured butter, lemon myrtle, wild honey

**MARINATED OLIVES** (VG) 10

Chilli, rosemary, lemon, olive oil

**SALT & PEPPER CALAMARI** (M) 27

Crispy calamari, mountain pepper, lemon, herbs, aioli

**BURRATA** 26

Heirloom tomato, seasonal fruit, tomato water, vincotto, basil, pepper berry, herb oil

### SALADS & BOWLS

**CHICKEN SALAD** 28

Shio koji roasted chicken, baby cos gem, avocado, green goddess, roasted macadamia, saltbush, dukkah, parmesan

**GREEN FALAFEL BOWL** (VG) 25

Green falafel, quinoa, roasted pumpkin, hummus, cucumber, tomato, pickled onion, herbs, pomegranate, saltbush dukkah, lemon dressing

**ROASTED EGGPLANT** (VG) 26

Blackened eggplant, whipped hummus, zhoug, matbucha, finger lime, onion, pistachio, guindillas, dukkah, saltbush

**V** Vegetarian **VG** Vegan **VGO** Vegan Option **A** Australian Origin **I** International Origin **M** Mixed Origin

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies, or food intolerances. Whilst all care is taken in the preparation of all food, traces may be found due to unintentional cross-contamination.

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## MAINS

**WAGYU BEEF BURGER** 29

Coppertree Farm Wagyu beef patty (150g), American cheese, pickles, lettuce, tomato, onion, burger sauce, potato bun, fries

**SHORELINE FISH BURGER (A)** 32

Beer-battered Australian white fish, potato bun, finger lime, tartare, pickled cucumber, baby gem, fries

**GRILLED SALMON (A)** 34

200g miso-glazed Tasmanian salmon, crisp corn fritters, smashed avocado, edamame, confit tomato & yuzu hollandaise

**BLUE SWIMMER CRAB MAFALDINE (A)** 38

Blue swimmer crab, brown butter, chilli, lemon, rocket, dashi, pangrattato

**PUMPKIN GNOCCHI (V)** 29

Potato gnocchi, miso-roasted pumpkin purée, brown butter, sage, whipped fetta, finger lime & macadamia

## SIDES

**CHARRED BROCCOLINI (V)** 16

Harissa butter, toasted almonds, preserved lemon

**SHOESTRING FRIES (V)** 14

Smoked paprika salt, aioli

**SEASONAL GREEN SALAD (V)** 14

Yuzu kosho vinaigrette, cucumber, heirloom tomato

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