

Lunch Menu



THE FERNERY | LUNCH MENU 12:00PM - 3:00PM

NIBBLES

MARINATED OLIVES 9
manuka smoked & infused
with premium olive oil

HOUSE-MADE CIABATTA 12
with Ollie's olive oil & balsamic
reduction
OPTION TO ADD:
hummus \$9,
contains: gluten, soy, wheat,
sesame (in hummus)

SKIN-ON SHOESTRING 18
TRUFFLE FRIES
artisan black truffle oil,
parmesan, served with vegan
aioli & organic tomato sauce
contains: soy

VEGAN NACHOS 29
a fully plant-based treat, served
with vegan aioli & smashed
seasoned avocado
OPTION TO ADD: cheese \$4
contains: soy, milk (in cheese)

[please advise us of any dietary
requirements or allergies |
note a 10% surcharge on public holidays]

PLATTERS

PLOUGHMAN'S PLATTER 39
toasted ciabatta, pickled onions,
gherkins, salad & chutney

STANDARD | house baked ham &
Whitestone brie

VEGETARIAN | hummus &
Whitestone brie

VEGAN | hummus & spiced nuts
contains: gluten, milk, soy, wheat,
sesame (in hummus)

OPTION TO ADD: GF Bread \$2.5
(available for all menu items)
contains: egg

DISHES

BUDDHA BOWL 29
tasty selection of grains, seasonal vegetables and
salad, accompanied with hummus & dressing
OPTION TO ADD: salmon \$15
contains: sesame (in hummus)

SLOW COOKED WILD VENISON STEW 37
slow cooked venison with bacon, tomato, seasonal
vegetables, tamari soy sauce & red wine, served
with crusty bread
contains: gluten, soy, wheat

HEARTY SPINACH & LENTIL STEW 29
flavourful stew with lentils, chickpeas, spinach,
spices, a creamy yoghurt garnish & crusty bread
contains: gluten, wheat, milk (in yoghurt garnish)

AFTERS

CHEESE PLATTER (FOR 1) 40
chef's choice of 3 local cheeses, organic walnuts, seasonal fruit, crackers,
bread, comb honey & Broken Heart plum paste
contains: gluten, milk, soy, wheat, walnuts

PATAGONIA ICE CREAM & SORBET 8
by the scoop, ask your server for today's choice

DESSERT SPECIALS | SEE OUR BLACKBOARD 20