

TWENTY SEVEN

Lunch Menu Spring 2024

Small Plates

Sourdough Bread and cold pressed olive oil

Muhammara, flat bread, za'atar (v)

Toolunka Estate Olives served warm (v, vegan)

Sardines, tomato & basil, crostini (gf option)

City Larder Pate, crostini, beetroot apple chutney (gf option)

Terrine, cornichons, sourdough, tomato and capsicum relish (gf opt)

Arancini, pea, parmesan (v)

Large Plates

TWENTYSEVEN Chopped Salad, cracked wheat, tomato, roasted zucchini, avocado smash, grilled broccolini & asparagus, crunchy chickpeas, soft herbs (v)

Add cold Chicken – **Add** baked Salmon – **Add** Tofu

Snapper, Muhammara, cracked wheat, preserved lemon, za'atar, soft herbs

Pork Belly, chilli jam, smashed cucumber, tomato, shallot, mint, coriander, sesame, peanut Thai dressing – **Add** Tofu

Middle Eastern slow cooked lamb shoulder, tahini yoghurt, soft herbs, pickled onion, house made flat bread

Pasta, broccolini, cavolo nero, peas, zucchini, ricotta (v)

Confit duck, braised cannellini beans, sage, oregano, cavolo nero, fennel, toasted pumpkin seeds, pistachio pesto

Crispy skin chicken breast, seasonal greens or house salad

Tart with Pauls famous pastry, seasonal filling, mixed leaf salad, parmesan (v)

Steak sandwich, Scotch fillet, provolone cheese, herb & horseradish aioli, roquette, tomato capsicum relish, spelt sourdough (gf option)

Sausage pasta, Italian pork sausage, tomato sugo, parmesan (gf option)

Sides

House Salad

Steak cut Chips, aioli or tomato sauce

Seasonal Greens, burnt butter, roasted almonds