

# TAYLORS

## LUNCH

AVAILABLE FROM 11:30AM

OUR LUNCH MENU IS DESIGNED TO BE SHARED; HOWEVER, IF SOMETHING TICKLES YOUR FANCY, HAVE IT ALL TO YOURSELF!

**CHEFS BREAD \$12** [GFO, VO, VG, DFO]  
+ HOUSE MADE DIP OF THE DAY **\$6** [GF, V]  
+ OLIVE OIL & BALSAMIC **\$4**  
+ DUKKAH **\$3**

**MARINATED ITALIAN OLIVES**  
**\$8** [GF, V]

**LOCAL BURRATA**, SV VINE RIPENED TOMATOES, BALSAMIC REDUCTION, FRESH BASIL  
**\$17** [GF, VG]

**BAKED BRIE**, GIDGEGANNUP HONEY, CANDIED WALNUTS, ROSEMARY  
**\$14** [GF, VG]

**PORK RILLETTE**, CORNICHONS, ARTISAN BREAD  
**\$15** [GFO, DF]

**HONEY & BALSAMIC GLAZED CHORIZO**, FRESH LEMON  
**\$15** [GF]

**BANG-BANG BUFFALO CAULIFLOWER BITES**, RANCH, SLICED JALAPEÑO  
**\$18** [GF, V]

**POLENTA CRUMBED PUMPKIN & FETTA ARANCINI**, CONFIT GARLIC AOILI, SHAVED PECCORINO  
**\$18** [GF, VG]

**A LA GRECQUE PRAWN CUTLETS**, ROQUETTE, PICKLED ONION  
**\$21** [GF, DF]

**SPICED LAMB KOFTAS**, CAPSICUM HARISSA, TZATZIKI  
**\$24** [GF]

**CHERMOULA CHICKEN**, LABNE, SAFFRON PEARL COUS COUS & FENNEL SALAD  
**\$25**

**CRISPY PORK BELLY**, BEETROOT HOMMUS, WALNUT DRESSING  
**\$25** [GF, DF]

**BOWL OF FRIES**, TRUFFLE OIL, SHAVED PARMESAN, PARSLEY  
**\$14** [GF, VO, VG, DFO]

V=VEGAN | VG=VEGETARIAN | DF=DAIRY FREE | GF=GLUTEN FRIENDLY | O=OPTION AVAILABLE

WE TAKE ALLERGIES VERY SERIOUSLY & WILL PREPARE MEALS AS SAFELY AS WE CAN  
PLEASE BE AWARE THAT WE ARE NOT A NUT & GLUTEN FREE KITCHEN. WHISLT WE OFFER LOW GLUTEN OPTIONS. THESE MAY NOT BE SUITABLE FOR COELIAC  
THANK YOU FOR YOUR UNDERSTANDING

♡ THANK YOU FOR HELPING US SUPPORT FREE-RANGE. LOCAL & ORGANIC ♡