

Colonnade

SAMPLE LUNCH MENU

TUESDAY - SUNDAY | SERVING 12:00 - 15:30 (LAST SEATING @ 15:00)

Nibbles

House Marinated Olives (ve)	4.25
House Baked Bread, whipped butter (v, ve)(g)	4.50

Lunch Plates

STEAK FRITES (d)	12.00
Café de Paris butter, kale	

SLOW-COOKED LAMB FLATBREAD (g)	11.00
Aioli, mint salsa verde	

BUTTERNUT SQUASH & KALE FLATBREAD (ve)(g)	9.00
Confit garlic, capers, sage	

	12.00
MUSSELS (d)	
Saffron cream bisque, paprika & chilli oil	

Sides

Truffle Parmesan Fries (v)(d)	4.00
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Buttered Kale (v)(d)	4.00
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Confit Savoy Cabbage, pangrattato, anchoïade mayonnaise (g)	4.75
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Salads

KALE CEASAR SALAD (d, g)	10.00
Pangrattato, anchovy & parmesan dressing	
(Add pan-fried chicken breast)	+2.50

ROAST BEETROOT & BUTTERNUT SQUASH SALAD (ve)	11.00
Hot maple vinaigrette, whipped tofu	

Pasta

CAVATELLI CACIO E PEPE (d, g)	9.00
Tossed in creamy black pepper & parmesan sauce	

	10.00
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'NDUJA TAGLIATELLE (d, g)	
Mascarpone, lemon	
	10.00

MUSHROOM & BLACK GARLIC TAGLIATELLE (ve)(g)	
Clementine oil	

(v) vegetarian / (ve) vegan
contains (g) gluten / (d) dairy / (n) nuts

Please inform your server of any allergies or intolerances before ordering.
While all our dishes are made fresh in-house, trace ingredients may be present due to our suppliers.