

# SMALL

- 12 cheese and herb flatbread.
- 12 crispy cajun fries. parmesan. garlic aioli.

- breakfast baguette. bacon. egg. cheese. spinach. relish. 16
- new york reuben. pastrami. swiss. sauerkraut. chipotle aioli. 22
- the cuban. roast pork. leg ham. cheddar. pickles. mustard. 20
- vegetable focaccia. bell pepper tapenade. pesto. onion. 18
- add crispy fries. + 5

# SANDOS

# SALADS

- 23 salt and pepper calamari. crisp asian salad. honey soy.
- 23 chicken caesar. bacon. anchovies. cos. parmesan. croutons.
- 26 seared barra. greens. beetroot. orange. fennel. pomegranate.

- half / full
- margherita. medley of tomatoes. bocconcini. basil. 20 / 35
- carnivore. salami. leg ham. bacon. chorizo. onions. 25 / 45
- mediterranean. peppers. olives. onion. fetta. balsamic. 25 / 45
- half is designed to feed 1, full is designed to feed 2 +

# PIZZA

# lunch

mon to fri  
10:30 to 3:30

*the*  
Loft

10% weekend surcharge or 15% public holiday surcharge may apply.

While our kitchen regularly handles common allergens, our team will take every measure to accommodate dietaries and intolerances. Please discuss with staff.

# SMALL

- 10 mediterranean olives.
- 12 cheese and herb flatbread.
- 12 crispy cajun fries. parmesan. garlic aioli.
- 14 olive tapenade. dukkah. evoo. ciabatta.

- butternut pumpkin risotto. baked ricotta. pancetta. 27
- salt and pepper calamari. crisp asian salad. honey soy. 23
- chicken caesar. bacon. anchovies. cos. parmesan. croutons. 23
- seared barra. greens. beetroot. orange. fennel. pomegranate. 26

# LARGE

# PLATTERS

- 50 antipasto plate with charcuterie, assorted cheese, mediterranean olives, toasted nuts, homemade dips and ciabatta. [designed to feed 2-3 people]

- half / full
- margherita. medley of tomatoes. bocconcini. basil. 20 / 35
- carnivore. salami. leg ham. bacon. chorizo. onions. 25 / 45
- mediterranean. peppers. olives. onion. fetta. balsamic. 25 / 45
- half is designed to feed 1, full is designed to feed 2+

# PIZZA

bar

thurs to sat  
until late

*the*  
Loft

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