

POPI'S

POWER LUNCH

2 course – 35.

available tuesday to friday, 12nn to 2.30pm

Field Mushroom Velouté

sautéed oyster mushrooms, soft-boiled quail egg, crispy sage (vg)

OR

Salt-Baked Beetroot Salad

compressed radicchio, walnut pesto, pickles, whipped goat cheese

OR

House-Cured Hot-Smoked Salmon

*hot-smoked norwegian salmon, pickled fennel salad,
buttermilk & dill vinaigrette*

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Summer Vegetable Aglio Olio

linguine, baby summer vegetables, olive oil, confit garlic, lemon (vg)

OR

Grilled Atlantic Cod

house-dried tomatoes, toasted cracked wheat, mint, olive oil

OR

Roasted Anxin Spring Chicken

wilted kale, parmesan gnocchi, charred leeks, preserved lemon jus

OR

Steak Frites

bavette MB3+, fries, romaine lettuce, peppercorn sauce +15

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Add Dessert +8

Warm Chocolate Mousse

vanilla ice cream, hazelnut praline

DESSERT

Quince & Apple Crumble – 16.

calvados custard, vanilla ice cream

Pavlova – 14.

coconut, passion fruit, mango (vg)

Rye & Cinnamon Doughnuts – 12.

hot chocolate mousse, coffee cream

Freshly Churned House-Made Gelato – 8.

(ask our team for today's selection)

Cheese Selection – 32.

*a selection of artisan cheese from our board,
house-made chutney & crackers*



Reuben Davis | Executive Chef

Jack Allibone | Head Chef

(v) Vegetarian | (vg) Vegan

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

All prices are subject to 10% service charge and prevailing government taxes.

Lunch

Lunch / Dinner