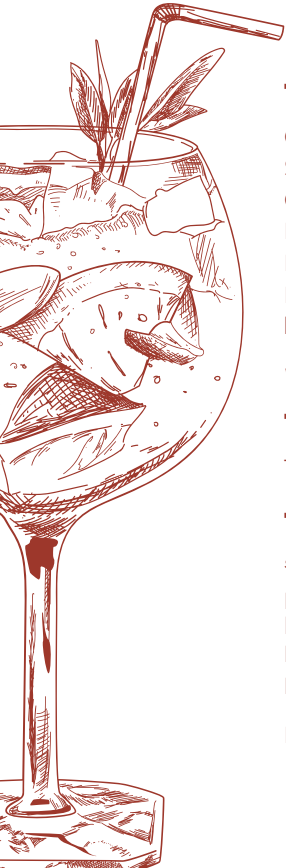




Bottomless

# LONG LUNCH MENU



## TO SHARE

Olive tapenade dip, rosemary flatbread, extra virgin olive oil (vg, gfo, df)  
Salt & pepper spicy squid, red chilli, sichuan pepper, coriander (gf, df)  
Croquetas, prosciutto di parma, parmigiano, sauce gribiche  
Baked Tuscan meatballs, sugo di pomodoro, camembert (dfo)  
Rustic fries, smokey aioli (vgo, gf, df)  
Roast beetroot salad, maple, spinach, pistachio, goat curd,  
balsamic (vgo, gf, dfo)

*v - vegetarian | vg - vegan | gf - gluten free | gfo - gluten free option*

## TO FINISH

Torta caprese, dark chocolate, almond, vanilla gelato, honeycomb (gf)

## TO DRINK

*served in carafes, all cocktails can be made boozeless*

Enchanted | vodka, watermelon, elderflower, lime, pineapple,  
lemonade, soda

Pretty in Pink | vodka, lychee, cranberry, lemonade

Fla-Mango Tea | gin, mango, lemon, iced tea

Frankie Sauvignon Blanc, Sparkling & Shiraz | Mount Gambier SA

*The Station practices Responsible Service of Alcohol. Jugs are designed to share between four people. Sittings are limited to two hours from booking time.*