

🍴 Lunch Menu

Entrée

House sourdough bread, extra virgin and cultured butter	V/NF/GF	5	Grilled chorizo bruschetta with organic snow pea tendrils	GF/DF/NF	19
Grilled King prawns, lemon and chill mayo (5 pieces, unpeeled)	GF/NF	22	Seared local scallops with Parma crudité and house made aioli	DF/GF/NF	21
Slow roasted Berkshire pork belly with chipotle sauce	GF/DF/NF	23	Prosciutto di Parma 18 months, olives and bread	GF/DF/NF	26
Roasted beets, salted walnuts, blueberries and goat cheese	GF/V	20	House made "arancini" rice balls served with romesco	V/GF/NF/DF	16

Mains *include your choice of side and condiment* GF/DF/NF

Chargrilled Black Angus fillet tenderloin	250gr	53	Black Angus Rib eye on the bone	400gr	69
Slow roasted Suckling Lamb, 6 hours	400gr portion	55	Pan tossed and oven roasted fish of the day		MP
Free range chargrilled chicken breast	250gr	32	Wagyu Short ribs, 6 hours	400gr	55

Sides **9**

Sweet potato chips
 Green beans and kale sauteed
 Dutch yellow potatoes roasted in herbs and garlic
 Pear, snow pea tendrils and walnut salad
 Seasonal leaves, parmesan and mustard vinaigrette

Condiments **3**

Horseradish relish
 Blue cheese cream
 Shiras beef jus
 Roasted garlic aioli
 Romesco

Chefs Tasting Banquet \$49pp minimum 2 people

\$21 Lunch Specials **choose 1**

Open sandwich of suckling lamb with piquillo peppers and aioli *DF*
 Salad of suckling pig, seasonal leaves and house dressing *GF/DF*
 Crispy chicken tenderloin with green beans, peppers and a smoked chilli sauce
 House pizza of the day or Wagyu beef cheeseburger served with steak fries

\$29 Lunch Specials **choose 1** **with included house beverage**

Chargrilled Angus rump served sliced with sweet potato chips *GF/DF*
 Ravioli filled with wild mushrooms, basil pesto and broad beans *V/NF/Vegan option*
 Chargrilled free range chicken breast with seasonal salad *GF*
 Risotto "marisco" with local seafood *GF*

Sunday Surcharge 10% Public holiday Surcharge 15% Credit card surcharge applies

