

🍴 Lunch Menu

Entrée

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|--|----------|-----------|---|------------|-----------|
| 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

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|---|---------------|-----------|---|-------|-----------|
| Chargrilled Black Angus fillet tenderloin | 200gr | 53 | Black Angus Rib eye on the bone | 400gr | 79 |
| Slow roasted Suckling Lamb, 6 hours | 400gr portion | 57 | Pan tossed and oven roasted fish of the day | | MP |
| Free range chargrilled chicken breast | 250gr | 32 | Wagyu Short ribs, 6 hours | 400gr | 57 |

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

