

🍴 Lunch Menu

Entrée

House sourdough bread, extra virgin, and cultured butter	V/NF/GF	5	Grilled chorizo bruschetta	GF/DF/NF	19
Grilled King prawns, lemon and chill mayo (unpeeled)	GF/NF	26	Seared scallops with Parma crudité and aioli	DF/GF/NF	21
Slow roasted Berkshire pork belly with apple martini	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	Porcini arancini with "Grana" salad and balsamic apple	NF	16

Mains

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

Chargrilled Black Angus fillet tenderloin	200gr	55	Black Angus T-bone steak	500gr	65
Slow roasted Suckling Lamb, 6 hours	400gr portion	58	Pan tossed, and oven roasted fish of the day		MP
Free range chargrilled chicken breast	250gr	32	Wagyu Short ribs, 6 hours	400gr	58

Sides

9

Sweet potato chips
 Bell peppers and asparagus tapenade, almond flakes
 Dutch yellow potatoes roasted in herbs and garlic
 Grilled pear, walnuts and blue cheese dressing
 Spinach and snow peas sauteed

Condiments

3

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

Chefs Tasting Banquet \$49pp minimum 2 people

\$22 Lunch Specials choose 1

- Open sandwich of suckling lamb with peppers and aioli
- Salad of suckling pig, seasonal leaves and house dressing
- Crispy chicken bites, snow peas, peppers and chilli sauce
- House pizza of the day
- Wagyu beef cheeseburger served with steak fries

\$32 Lunch Specials choose 1 include house beverage

- Chargrilled Angus rump served sliced with sweet potato chips
- "Sorrentina" potato gnocchi, fresh tomato and mozzarella
- Chargrilled free range chicken breast with seasonal salad
- Risotto with prawn and asparagus, chilli oil

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