

BREADS & SHARES

TRUFFLE BREAD - 11

Oven baked loaf with truffle butter

GARLIC BREAD - 9

Oven baked loaf with garlic butter

LERIDA SMOKED OLIVES - 14

Warm house smoked olives with bread – 14

FULL CHEESE & CHARCUTERIE – 39

Ash brie, manchego, vintage cheddar, prosciutto, sopressa and bosquito sausage

HALF CHEESE & CHARCUTERIE - 24

Ash brie, manchego, Sopressa

BAKED BRIE-24

Black garlic, honey, toasted walnuts & rye sourdough



ENTREE

WARM LAMB SALAD (GF) - 21

Rosemary and garlic infused lamb backstrap with roast baby beetroot, smoked feta, sweet potato with mixed leaf salad & balsamic glaze

CRISPY CHILLI SQUID (GF) - 21

Crispy squid, wombok & mixed leaf salad with citrus aioli

BEEF SALAD (GF) - 19

Crispy kipflers, fresh garden salad & medium rare eye fillet with horseradish aioli

CRAB AND SCALLOP PAPPARDELLE - 24

Blue swimmer crab & seared scallops in a creamy garlic & saffron sauce

MUSHROOM AND HALOUMI (GF, V) - 19

Baked field mushroom with roast pumpkin, capsicum & haloumi



MAINS

PAN SEARED BARRAMUNDI (GF) - 36

Barramundi fillet, caramelised fennel, steamed broccolini & seasonal roast vegetables

SWEET AND SPICY PORK BELLY (GF) - 34

Ginger, honey and chilli pork belly with baby bok choy & creamy mash

PANCETTA AND PRAWN RISOTTO (GF) - 34

White wine & roast garlic carnaroli risotto with prawns, pancetta & pumpkin

BEEF EYE FILLET- 48

Beef eye fillet, roast dutch potatoes, baby carrots & broccolini with red wine jus (served medium rare)

ROAST RED CAPSICUM (GF, V) - 30

Filled with garlic rice and seasonal vegetables topped with melted cheese and a rich tomato sauce

SIDES-12

Chef's salad
Crispy kipfler potato
Smokey paprika broccolini
Chips
Truffle aioli - 4.5

Lunch is served from 11.00am – 3.00pm 7 days a week

No split bills – Please advise staff of any dietary requirements

(V) – Vegetarian (Veg) – Vegan (GF) – Gluten Free



DESSERT

PANNA COTTA (GF) - 16

Vanilla bean panna cotta, fresh berry compote & maple glaze

DARK CHOCOLATE TART-17

Roasted hazelnut and brandy chocolate tart with double cream

ORANGE MOUSSE (GF) - 17

With caramelised orange and Cointreau syrup

CHEESE BOARD - 20

Ash brie, manchego, vintage cheddar, quince paste



KIDS MENU

Sausages and chips - 12

Fish and chips - 12

Chicken nuggets and chips - 12

Beef or vege burger and chips – 12