

LUNCH

Spring



House Marinated Olives, served warm with toasted pide bread (V, DF) (GF on request)	\$16
Chef's Seasonal Soup of the Day (GF/V) (DF on request) served with sourdough (GF on request)	\$18
Asparagus & Semi Dried Tomato Tartlets, Mixed Greens, Lime Dressing (V)	\$24
Chef-inspired Seasonal Tacos	E \$18 M \$24

Recommended Wine Pairing: Stockman's Ridge 2023 Grüner Veltliner

Pear, Prosciutto Ham, & Rocket Salad, topped with Persian Feta, & Walnuts (GF)	\$24
Cauliflower Gnocchi with Roast Pumpkin, Chestnuts, & Sage Butter (V, GF)	E \$2 M \$3

Recommended Wine Pairing: Hatherleigh 2019 Pinot Noir

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF/DF/V)	\$24
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Recommended Wine Pairing: St Maur 2022 Shed No.2 Sangiovese

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF)	\$40
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Recommended Wine Pairing: Sapling Yard 2024 The Four Pinots Rosé

Steak Sandwich on Turkish Pide Bread, Tomatoes, Caramelised Onions, Tomato Relish, & Rocket, served with either Wedges or Seasonal Salad	\$28
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Recommended Wine Pairing: Stockman's Ridge 2023 Zinfandel

DF=Dairy Free | GF=Gluten Free | V=Vegetarian

*Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table



Mélange Antipasto Board served with assorted cheese and cold meat, quince paste, dried fruit & crackers (GF on request) \$34

Recommended wine pairing: *De Beaurepaire 2019 Merlot Cabernet Petit Verdot*

Moroccan Inspired Lamb Tagine, served on Couscous (DF) \$38

Recommended Wine Pairing: *Intrepidus 2022 Shiraz Sangiovese*

Confit Pork Belly, Roast Sweet Potato Puree, Braised Red Cabbage, & Market Vegetables (GF) \$38

Recommended Wine Pairing: *St Maur 2019 Cabernet Sauvignon Merlot*

DESSERT

Jersey Cream Crème Brulée (GF) \$16

Mélange Meringue with housemade Lemon Curd, Whipped Cream & Seasonal Berries (GF) \$16

Toblerone Chocolate Mousse with Strawberry Compôte (GF) \$16

Chef's Seasonal Tart of the Day, Vanilla Buttermilk Ice Cream & Warm Salted Caramel Sauce \$16

Lemon Ricotta Cake, Berry Compôte, Housemade Lemon Curd & Vanilla Buttermilk Ice Cream (GF version on request) \$16

Cheese plate with assorted crackers \$16

Recommended Wine Pairing:

Yarran 2018 Botrytis Semillon or Chateau Pato 2011 Dry Vintage Port

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