

LUNCH Summer



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

Goat Cheese & Zucchini Tartlets, Mixed Leaf Salad, Lime Dressing (V) \$24

Chef-inspired Seasonal Tacos \$24

Recommended Wine Pairing: Moppity 2025 Atrius Riesling

Pear, Prosciutto Ham & Rocket Salad, topped with Persian Feta, & walnuts (GF) \$24

Roast Cauliflower on Black Bean Hummus with Harissa Dressing (V, GF, DF) \$24

Recommended Wine Pairing: Artemis 2023 Sauvignon Blanc

Pumpkin Arancini on Tomato Sauce, & Mixed Leaf Salad (GF/DF/V) \$24

Recommended Wine Pairing: Logan 2024 Weemala Tempranillo

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF) \$42

Recommended Wine Pairing: Stockman's Ridge 2024 "Primrose" Rosé

Steak Sandwich on Turkish Pide Bread, Tomatoes, Caramelised Onions, Tomato Relish, & Rocket, served with either Wedges or Seasonal Salad \$28

Recommended Wine Pairing: Hatherleigh 2019 Pinot Noir

Spinach & Cheese Ravioli with Roast Pumpkin & Wild Rocket in a Creamy Sage Sauce (V) \$30

Recommended Wine Pairing: Bunnamagoo 2023 Chardonnay

Prawn Ravioli with Mediterranean Vegetables, Tomato Sauce, & Pesto Drizzle \$34

Asian Flavoured Salmon Tartare Wonton Mille-Feuille with Gribiche Sauce \$34

Recommended Wine Pairing: Logan 2023 'Clementine' Pinot Gris

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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: Logan 2024 Weemala Tempranillo

Slow Cooked Moroccan Spiced Lamb Shoulder, Served with Couscous Salad, Baba Ganoush, & Lime Dressing (DF) \$38

Recommended Wine Pairing: De Beaupaire 'Le Chevalier' Merlot Cabernet Petit Verdot

Confit Pork Belly on Roasted Sweet Corn Puree, Apple & Daikon Radish Pickle, & Market Vegetables (GF) \$38

Recommended Wine Pairing: Sapling Yard 2023 The Extrovert

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 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: Hungerford Hill 2025 St Vernay, NV Tawny Liqueur, or 2025 Mt Lawson Rosé Cuvée

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