## **LUNCH** Summer

on request)

(GF, DF)



\$16

\$42

\$34



House Marinated Olives, served warm with toasted pide bread (V, DF) (GF

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

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad

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

Recommended Wine Pairing: Logan 2023 'Clementine' Pinot Gris



DF=Dairy Free | GF=Gluten Free | V=Vegetarian
\*Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table



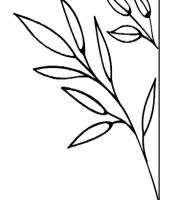
\$34

\$16

quince paste, dried fruit, & crackers (GF on request) Recommended wine pairing: Logan 2024 Weemala Tempranillo Slow Cooked Moroccan Spiced Lamb Shoulder, Served with Couscous \$38 Salad, Baba Ganoush, & Lime Dressing (DF) Recommended Wine Pairing: De Beaurepaire 'Le Chevalier' Merlot Cabernet Petit Verdot Confit Pork Belly on Roasted Sweet Corn Puree, Apple & Daikon Radish \$38 Pickle, & Market Vegetables (GF) Recommended Wine Pairing: Sapling Yard 2023 The Extrovert DESSERT Jersey Cream Crème Brulée (GF) \$16 Mélange Meringue with housemade Lemon Curd, Whipped Cream, & \$16 Seasonal Berries (GF) Toblerone Chocolate Mousse with Strawberry Compôte (GF) \$16 Chef's Seasonal Tart of the Day, Vanilla Ice Cream, & Warm Salted \$16 Caramel Sauce Lemon Ricotta Cake, Berry Compôte, Housemade Lemon Curd, & Vanilla \$16 Buttermilk Ice Cream (GF version on request)

**Recommended Wine Pairing:** Hungerford Hill 2025 St Vernay, NV Tawny Liqueur, or 2025 Mt Lawson Rosé Cuvée

Mélange Antipasto Board served with assorted cheese and cold meat,





Cheese plate with assorted crackers