LUNCH
Spring

MÉLANGE
BILPIN

ENTRÉES

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)	$25
Chef-inspired Seasonal Tacos	$24

Recommended Wine Pairing: *Gundog Estate M Burton 2025 Riesling*

Pear & Rocket Salad, topped with Prosciutto, Feta, & Walnuts (GF)	$24
Roast Cauliflower on Black Bean Hummus with Harissa Dressing (V, GF, DF)	$24

Recommended Wine Pairing: *Mercer Wines 2026 Picpoul Blanc*

Pumpkin Arancini on Tomato Sauce, & Mixed Leaf Salad (GF, DF, V)	$25
Vegetable Samosas Served with Mango Chutney (V)	$24

Recommended Wine Pairing: *Vinifera 2023 Organic Tempranillo*

Asian Flavoured Salmon Tartare (I), Wonton Mieille Fuille on Gribiche (DF)	$36

Recommended Wine Pairing: *Logan 2023 Pinot Gris*

MAIN COURSES

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF) (Imported)	$44

Recommended Wine Pairing: *Intrepidus 2026 Rosé*

Steak Sandwich on Turkish Pide Bread, Tomatoes, Caramelised Onions, Tomato Relish, & Rocket, served with either Wedges or Seasonal Salad	$30

Recommended Wine Pairing: *Intrepidus 2025 Nero D'Avola*

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

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

***Recommended Wine Pairing**: St Maur The Saint Series 2024 Chardonnay*

Greek Flavoured Roasted Chicken Maryland on Roast Potato with Greek Salad	$42

***Recommended Wine Pairing: ,** Stockman's Ridge 2022 Grüner Veltliner*

Slow Cooked Lamb Shoulder on Risoni, Mediterranean Vegetable, Tomato & Black Olive Sauce, with Feta Crumble	$42

***Recommended Wine Pairing:** Mercer 2025 Montepulciano*

Szechuan Spiced Confit Pork Belly with Hoisin & Pear Jam on Rice Noodles & Asian Greens (GF)	$42

***Recommended Wine Pairing:** Sapling Yard 2023 The Extrovert*

DESSERT

Jersey Cream Crème Brulée (GF)	$16
Mélange Meringue with house-made Lemon Curd, Whipped Cream, & Seasonal Berries (GF)	$16
Toblerone Chocolate Mousse with Mixed Berry Compôte (GF)	$16
Chef's Seasonal Tart of the Day, Vanilla Buttermilk Ice Cream, & Warm Salted Caramel Sauce	$16
Lemon Ricotta Cake, Berry Compôte, house-made Lemon Curd, & Vanilla Buttermilk Ice Cream	$16
Cheese plate with assorted crackers	$16

***Recommended Wine Pairing:** Tizzana NV Old Liqueur Sweet White or R.Paulazzo 2019 Botrytis Semillon*

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