

LUNCH

Autumn



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)	\$16
Goat Cheese & Zucchini Tartlets, Mixed Greens, Lime Dressing (V)	\$24
Chef-inspired Seasonal Tacos	E \$18 M \$24

Recommended Wine Pairing: Moppity 2023 Gewurztraminer

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: Hatherleigh 2019 Pinot Noir

Pumpkin Arancini on Tomato Sauce, & Mixed Leaf Salad (GF/DF/V)	\$24
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Recommended Wine Pairing: Yarran 2024 Pinot Grigio

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF)	\$40
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Recommended Wine Pairing: Logan 2024 Hannah 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: Helm 2022 Cabernet Sauvignon

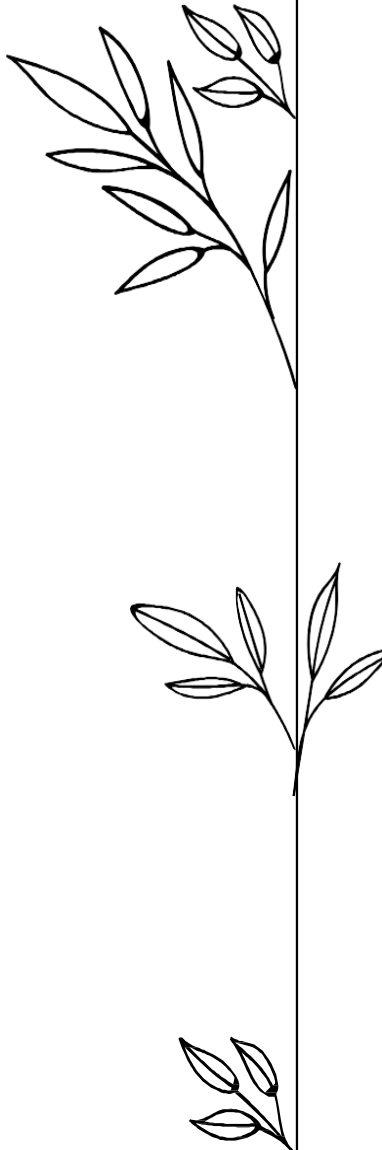
Roast Pumpkin & Sage Ravioli with Roast Pumpkin & Wild Rocket in a Creamy Sage Sauce (V)	\$28
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Recommended Wine Pairing: Bottle Tree 2021 Chardonnay

Lobster & Prawn Ravioli in a Creamy Tomato & Basil Sauce	\$32
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Recommended Wine Pairing: Logan 2022 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: *Sapling Yard 2022 Sangiovese*

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

Recommended Wine Pairing: *Eloquesta 2018 Shiraz 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 Mixed Berry 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: *Yarran 2018 Botrytis Semillon*

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