

LUNCH

Winter



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

Mushroom & Leek Tartlets, Mixed Greens, Lime Dressing (V) \$24

Chef-inspired Seasonal Tacos E \$18
M \$24

Recommended Wine Pairing: Moppity 2023 Gewurztraminer

Roast Pear, Caramelised Onion & Rocket Salad, topped with Grilled Haloumi, & Walnuts (GF) \$24

Cauliflower Gnocchi with Roast Pumpkin, Chestnuts, & Sage Butter (V, GF) E \$24
M \$30

Recommended Wine Pairing: Hatherleigh 2019 Pinot Noir

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

Recommended Wine Pairing: St Maur 2022 Shed No.2 Sangiovese

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF) \$40

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

Recommended Wine Pairing: Ballinaclash 2024 Grenache

Roast Pumpkin & Sage Ravioli with Roast Pumpkin & Wild Rocket in a Creamy Sage Sauce (V) \$28

Recommended Wine Pairing: Bunnamagoo Estate 2024 Chardonnay

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

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



Slow Cooked Lamb Shoulder on Risoni with Bean, Tomato, & Olive Ragout topped with Persian Feta (DF on request) \$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 Brûlée (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 or Chateau Pato 2011 Dry Vintage Port

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