

LUNCH

Winter



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

Leek & Mushroom Tartlets, Mixed Greens, Lime Dressing (V) \$25

Chef-inspired Seasonal Tacos \$24

Recommended Wine Pairing: St Maur The Saint Series 2023 Riesling

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

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

Recommended Wine Pairing: Aristotelis ke Anthoula 2025 Gundagai Chenin Blanc

Pumpkin Arancini on Tomato Sauce, & Mixed Leaf Salad (GF, DF, V) \$25

Sweet Potato Gnocchi with Roast Pumpkin & Chestnuts in a Creamy Sage Sauce (V) \$25

Vegetable Samosas Served with Mango Chutney (V) \$24

Recommended Wine Pairing: Bunnamagoo 2024 Tempranillo

MAIN COURSES

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

Recommended Wine Pairing: Manners 2025 Rosé

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

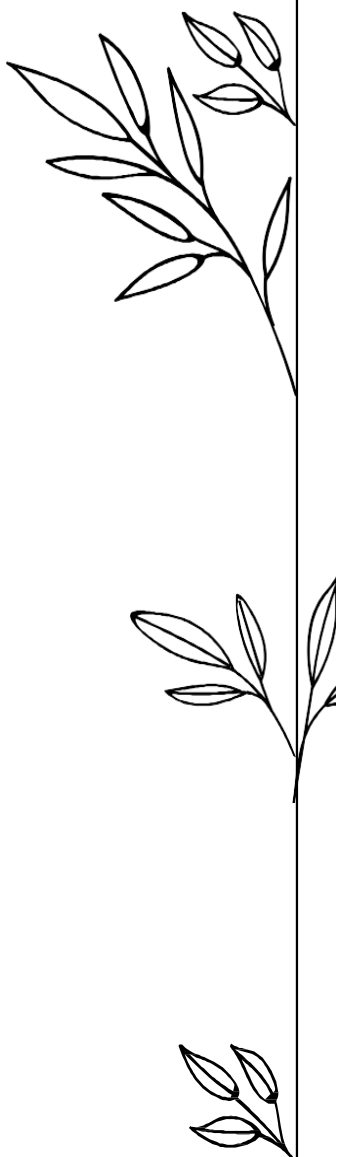
Recommended Wine Pairing: Logan 2023 Weemala Shiraz Viognier

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

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

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





Prawn Ravioli with Mediterranean Vegetables, Tomato Sauce, & Pesto Drizzle \$36

Recommended Wine Pairing: De Beaurepaire 2025 'Patte Bleu' Pinot Gris

Coq au Vin – a rich & flavourful French stew with Chicken Maryland Braised in a Red Wine, Lardon, & Onion Sauce, served with Creamy Mashed Potato (GF) \$42

Recommended Wine Pairing: Mercer 2025 Montepulciano

Moroccan Inspired Lamb Tagine, Served with Fluffy, Savoury Couscous (DF) \$40

Recommended Wine Pairing: Bunnamagoo 2023 Shiraz

Confit Pork Belly, Roast Sweet Potato Puree, Braised Red Cabbage, & Market Vegetables (GF) \$40

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: Hungerford Hill NV Tawny Liqueur

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