

# LUNCH

## Autumn



House Marinated Olives, served warm with toasted pide bread (V, DF) (GF on request) \$14

Chef's Seasonal Soup of the Day (GF, V) (GF on request) \$14

**Recommended Wine Pairing:** 2022 John Wallace "Maggie" White

Pear, Prosciutto Ham & Rocket Salad, topped with goat cheese feta & walnuts (GF) \$22

**Recommended Wine Pairing:** 2023 Sapling Yard Fiori

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF, V) \$22

**Recommended Wine Pairing:** Artemis 2023 Riesling

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

**Recommended Wine Pairing:** Artemis Close Vine Saignée Rosé

Asian Flavoured Salmon Tartare Wonton Mille-Feuille with Gribiche Sauce (DF) \$34

**Recommended Wine Pairing:** 2023 Hunter's Pinot Gris

Steak Sandwich on Turkish Pide Bread, Tomato Salsa, Cheese, Grilled Onions & Lettuce, served with either Wedges or Seasonal Salad \$28

**Recommended Wine Pairing:** Hatherleigh 2017 Pinot Noir

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

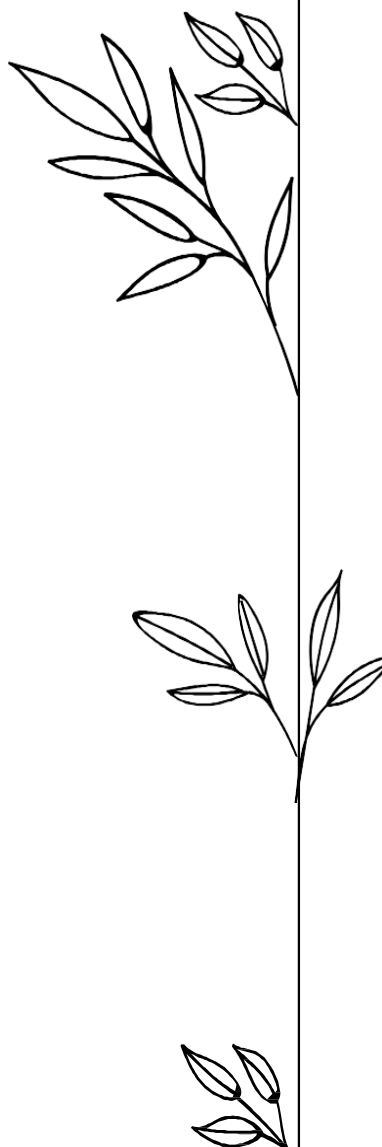
**Recommended Wine Pairing:** Bottle Tree 2021 Chardonnay

Lobster & Prawn Ravioli in a Creamy Tomato & Basil Sauce \$32

**Recommended Wine Pairing:** Clementine 2022 Pinot Gris

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) \$33

**Recommended wine pairing:** *Intrepidus 2022 Sangiovese Shiraz*

Slow cooked Moroccan Spiced Lamb Shoulder, served with couscous salad (DF) \$38

**Recommended Wine Pairing:** *Hatherleigh 2017 Pinot Noir*

Confit Pork Belly on Roasted Sweet Corn Puree, Apple & Daikon Radish Pickle & Market Vegetables (GF) \$38

**Recommended Wine Pairing:** *Canonbah Bridge 2016 Drought Reserve Shiraz*

## DESSERT

Jersey Cream Crème Brulée (GF) \$16

Mélange Meringue with housemade Lemon Curd, Whipped Cream & Seasonal Berries (GF) \$16

Toblerone Chocolate Mousse with Strawberry Compôte (GF) \$16

Chef's Seasonal Tart of the Day, Vanilla Ice Cream & Warm Salted Caramel Sauce \$16

Cheese plate with assorted crackers \$16

**Recommended Wine Pairing:** *Yarran 2018 Botrytis Semillon*

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