

LUNCH

Spring



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

Chef's Seasonal Soup of the Day (GF/V) \$14

Asparagus & Semi Dried Tomato Tartlets, Mixed Greens, Lime Dressing (V) \$22

Recommended Wine Pairing: *Artemis 2023 Riesling*

Roast Pear and Spanish Onion on Rocket Salad, topped with Grilled Halloumi & Walnuts (GF) \$22

Recommended Wine Pairing: *Yarran 2023 Sauvignon Blanc*

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

Recommended Wine Pairing: *Logan Clementine 2021 De La Mer*

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

Recommended Wine Pairing: *Artemis 2022 Saignée Pinot Noir Rosé*

Steak Sandwich on Turkish Pide Bread, Tomatoes, Caramelised Onions, Tomato Relish & Rocket, 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

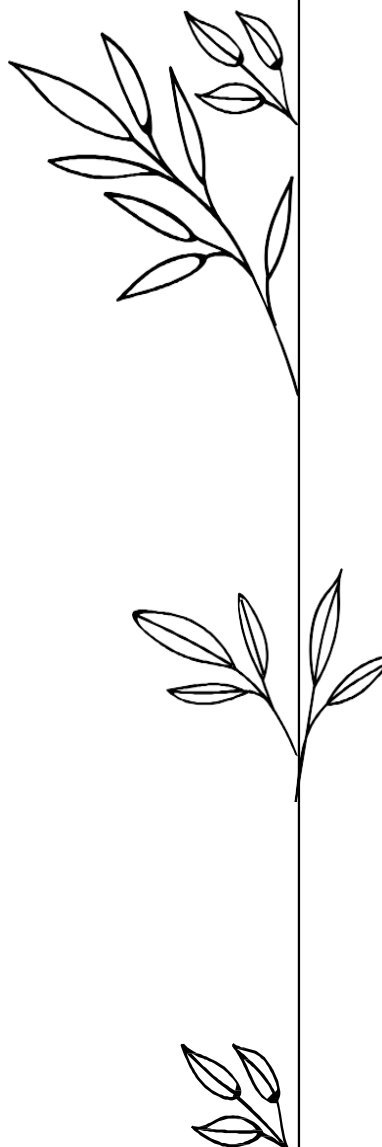
Recommended Wine Pairing: *St Maur 2021 Saint Series Chardonnay*

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

Recommended Wine Pairing: *Logan 2022 Clementine 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: Logan 2021 Clementine Blushing Minnie

Slow cooked Lamb Shoulder on Gnocchi & Tomato Sauce, garnished with Tomato Relish & Feta Crumbles (DF on request) \$38

Recommended Wine Pairing: Intrepidus 2022 Shiraz Sangiovese

Confit Pork Belly on Cauliflower Puree, Fennel & Cauliflower Salad & Market Vegetables (GF) \$38

Recommended Wine Pairing: Eloquesta 2018 Shiraz Petit Verdot

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

Coconut Ricotta Cake, Berry Compôte, Housemade Lemon Curd & Vanilla Buttermilk Ice Cream (GF) \$16

Cheese plate with assorted crackers \$16

Recommended Wine Pairing: Yarran 2018 Botrytis Semillon

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