

LUNCH

Winter



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

Smoked Salmon, Capers & Leek Tartlets, Mixed Greens, Lime Dressing (V) \$22

Recommended Wine Pairing: 2022 John Wallace "Maggie" White

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

Recommended Wine Pairing: 2023 Sapling Yard Fiori

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: Intrepidus 2022 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

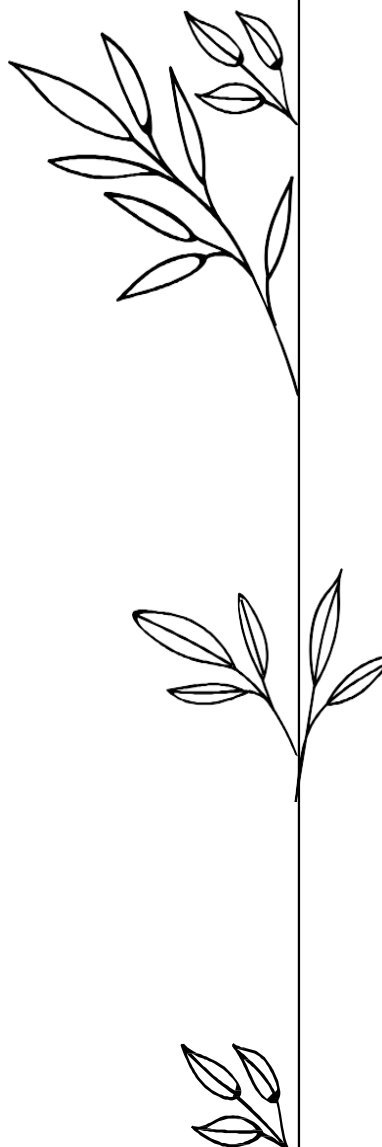
Recommended Wine Pairing: Bottle Tree 2021 Chardonnay

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

Recommended Wine Pairing: St Maur 2023 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 2022 Weemala Tempranillo

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

Recommended Wine Pairing: Sapling Yard 2022 The Extrovert

Confit Pork Belly on Sweet Potato Puree, Braised Red Cabbage & Market Vegetables (GF) \$38

Recommended Wine Pairing: Logan 2021 Weemala Shiraz Viognier

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

Lemon Ricotta Cake, Berry Compôte, housemade Lemon Curd & Vanilla Ice Cream \$16

Cheese plate with assorted crackers \$16

Recommended Wine Pairing: Yarran 2018 Botrytis Semillon

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