

## 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) \$24

**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:** Logan 2024 Hannah Rosé

Steak Sandwich on Turkish Pide Bread, Tomatoes, Caramelised Onions, Tomato Relish, & Rocket, served with either Wedges or Seasonal Salad \$28

**Recommended Wine Pairing:** Helm 2022 Cabernet Sauvignon

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

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

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

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



Slow Cooked Moroccan Spiced Lamb Shoulder, Served with Couscous Salad, Baba Ganoush, & Lime Dressing (DF) \$38

**Recommended Wine Pairing:** *Eloquesta 2018 Shiraz Petit Verdot*

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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