

# LUNCH

## Summer



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 toasted dark rye & seed sourdough (GF on request)	\$16
Goat Cheese & Zucchini Tartlets, Mixed Greens, Lime Dressing (V)	\$24
Chef-inspired Seasonal Tacos	\$18 E \$24 M

**Recommended Wine Pairing:** *Artemis 2023 Riesling*

Pear, Prosciutto Ham & Rocket Salad, topped with Persian Feta & walnuts (GF)	\$24
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**Recommended Wine Pairing:** *Logan 2023 Sauvignon Blanc*

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF/DF/V)	\$22
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**Recommended Wine Pairing:** *Intrepidus 2022 Sangiovese Shiraz*

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF)	\$40
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**Recommended Wine Pairing:** *Sapling Yard 2023 The Four Pinots Rosé*

Steak Sandwich on Turkish Pide Bread, Tomatoes, Caramelised Onions, Tomato Relish & Rocket, served with either Wedges or Seasonal Salad	\$28
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**Recommended Wine Pairing:** *Artemis 2023 Pinot Noir*

Spinach & Cheese Ravioli with Roast Pumpkin & Wild Rocket in a Creamy Sage Sauce (V)	\$28
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**Recommended Wine Pairing:** *St Maur 2023 Lot 41 Chardonnay*

Lobster & Prawn Ravioli in a Creamy Tomato & Basil Sauce	\$32
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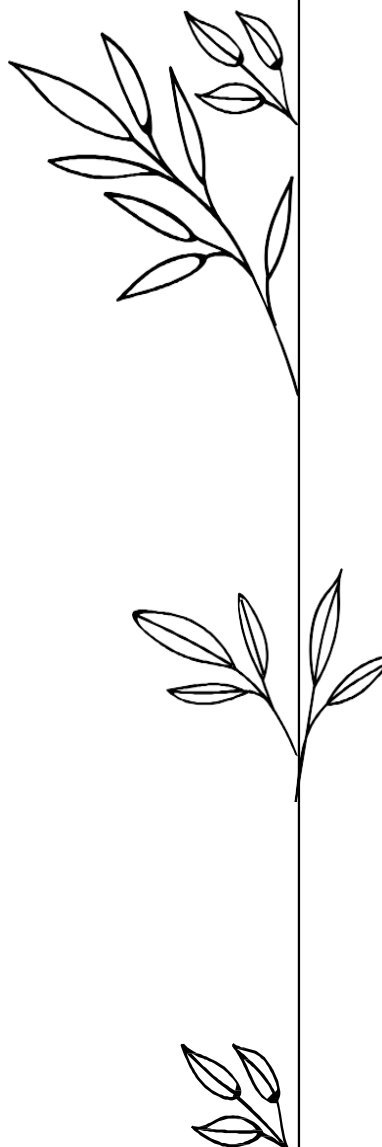
**Recommended Wine Pairing:** *Logan 2022 Clementine Pinot Gris*

Asian Flavoured Salmon Tartare Wonton Mille-Feuille with Gribiche Sauce	\$34
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**Recommended Wine Pairing:** *Artemis 2024 Pinot Grigio*

**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) \$34

**Recommended wine pairing:** Logan 2021 Clementine Blushing Minnie

Slow Cooked Moroccan Spiced Lamb Shoulder, Served with Couscous Salad, Baba Ganoush & Lime Dressing (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:** Bottle Tree 2013 Cabernet 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

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

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