

LUNCH Spring



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
Asparagus & Semi Dried Tomato Tartlets, Mixed Greens, Lime Dressing (V)	\$24
Chef-inspired Seasonal Tacos	E \$18 M \$24

Recommended Wine Pairing: Stockman's Ridge 2023 Grüner Veltliner

Pear, Prosciutto Ham, & Rocket Salad, topped with Persian Feta, & Walnuts (GF)	\$24
Cauliflower Gnocchi with Roast Pumpkin, Chestnuts, & Sage Butter (V, GF)	E \$24 M \$30

Recommended Wine Pairing: Moppity Atrius 2025 Riesling

Pumpkin Arancini on Tomato Sauce & Mixed Leaf Salad (GF/DF/V)	\$24
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Recommended Wine Pairing: Stockman's Ridge 2023 Pinot Noir

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF, DF)	\$40
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Recommended Wine Pairing: Sapling Yard 2024 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: De Beaurepaire 2021 Cabernet Shiraz

Mélange Antipasto Board served with assorted cheese and cold meat, quince paste, dried fruit & crackers (GF on request)	\$34
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Recommended Wine Pairing: Intrepidus 2022 Shiraz Sangiovese

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

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



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

Recommended Wine Pairing: *Chateau Pato 2023 Semillon*

Moroccan Inspired Lamb Tagine, served on Couscous (DF) \$38

Recommended Wine Pairing: *St Maur 2022 Shed No. 2 Sangiovese*

Szechuan Inspired Confit Pork Belly on Rice Noodles, with Asian Greens, Hoisin & Pear Jam (GF, DF) \$38

Recommended Wine Pairing: *Eloquesta 2018 Shiraz Petit Verdot*

Chicken Roulade Filled with Semi Dried Tomato, Raisins, & Pine Nuts, served with Pilaf Rice and a Creamy Tomato Sauce (GF) (DF on request) \$38

Recommended Wine Pairing: *Moppity 2023 Gewurztraminer*

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 Buttermilk 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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