

## 🍷 Lunch Menu

### Entrée

House sourdough bread, extra virgin and cultured butter <i>V/NF/GF</i>	<b>5</b>	Grilled chorizo bruschetta with organic snow pea tendrils <i>GF/DF/NF</i>	<b>19</b>
Fried haloumi, beets, watercress and beetroot dressing <i>GF/V</i>	<b>16</b>	Seared local scallops with Parma crudité and house made aioli <i>DF/GF/NF</i>	<b>20</b>
Slow roasted Berkshire pork belly, rhubarb and apple martini <i>GF/DF/NF</i>	<b>18</b>	Prosciutto di Parma 18 months, olives and bread <i>GF/DF/NF</i>	<b>26</b>

### Mains

*include your choice of side and condiment GF/DF/NF*

Chargrilled Black Angus fillet tenderloin	250gr	<b>49</b>	Black Angus Rib eye on the bone	400gr	<b>59</b>
Slow roasted Suckling Pig, 11 hours	400gr portion	<b>45</b>	Slow roasted Suckling Lamb	400gr portion	<b>45</b>
Free range chargrilled chicken breast	250gr	<b>29</b>	Pan tossed, and oven roasted fish of the day		<b>MP</b>

### Sides

Sweet potato chips  
 Field mushrooms "trifolati" sauteed  
 Dutch yellow potatoes roasted in herbs and garlic  
 Tomatina of fresh Roma tomatoes, capers and oregano  
 Rucola salad, crispy prosciutto and parmesan scales  
 Steak fries

**9**

### Condiments

Horseradish relish  
 Scented apple  
 Shiras beef jus  
 Roasted garlic aioli  
 Blue cheese cream

**3**

### Chefs Tasting Banquet \$49pp

minimum 2 people

### \$18 Lunch Specials choose 1

Open sandwich of suckling lamb with piquillo peppers and aioli	<i>DF</i>
Salad of suckling pig, blanched cabbage and broccoli	<i>GF/DF</i>
Free range chicken ciabatta with avo mash, rocket and aioli	
House best pizza of the day	
House made wagyu beef cheeseburger served with steak fries	

### \$29 Lunch Specials choose 1 with included house beverage

Chargrilled Angus rump served sliced with sweet potato chips	<i>GF/DF</i>
House made pasta of the day	
Carnaroli risotto of local field mushrooms	<i>GF/V/Veg</i>
Chargrilled free range chicken breast with rucola salad	<i>GF/DF</i>