Lunch Menu



Quick\$20Your choice of one dish with include a glass of house wine or a beer or a soft drink

- Suckling lamb on ciabatta, mojo verde, caramelised Spanish onions and roasted bell peppers NF/DF
- Pulled pork on rustic bread, garlic sauce and fungi trifolati DF/NF
- House made wagyu beef sandwich on pumpkin sourdough, fermented mustard and sheep cheese
- Grilled haloumi, baby beets and watercress, basil pesto and beetroot dressing $$\rm GF/V$$
- Grilled chorizo and sautéed Alubias white beans GF/P/DF/NF
- Berkshire pork belly slow roasted, rhubarb and apple GF/DF/P/NF
- Grilled squid, zucchini and silver beet, pimiento romesco salsa GF/DF/P/V
- Burrata, figs and "Vincotto" cooked must of tempranillo, Jamon dust GF/NF
- Fresh Pine and Boletus mushrooms, garden herbs and artichokes cream GF/V/NF/DF/Vegan

Rotolo of fresh ricotta cheese and smoked pumpkin, roasted pine nuts and basil pesto, Sage and Burnt butter tomato

House pasta stuffed with organic buffalo ricotta and baby spinach, sautéed with panzanella of

Garlic and fresh chilli, eschallots and vine ripped tomato $$\mathrm{V/NF}$$

Free range chicken breast, lemon and thyme infused, warm salmorejo and pisto of roasted pepper, pine mushrooms trifolati GF/DF/P/NF

Fresh Fish of the day, fennel tapenade with capers and olives, orange salad and burnt butter, Mojo verde GF/V/P/NF

Black Angus short ribs cut across, slow roasted served with Alubias white beans in fresh tomatoes Pimiento and chilli GF/NF/DF/P

Grilled Black Angus rump cap served with Silverbeet sautéed with eschallots, Sultanas and almonds, Pimiento romesco GF/DF/P

Sides

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Silverbeet sautéed with eschallots, sultanas and almonds GF/DF/Vegan/P Alubias white beans cooked with fresh tomato, pimiento and chilli GF/DF/V/P/NF Hand cut sweet potato chips GF/P/Vegan/NF/DF

Salads

Tomatina of sliced marinated fresh tomatoes, capers, basil and oregano GF/V/DF/P/NF Red wine poached pear and orange salad GF/V/DF/NF 9

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