



Lunch Menu

Entrée

House Sourdough bread, extra virgin and cultured Butter	V/NF/GF	5	Seared local scallops with Parma crudité and house aioli	DF/GF/NF	16
Pan fried haloumi, beets, watercress and beetroot dressing	GF/V	14	Grilled chorizo on a bruschetta, organic peas tendril	GF/DF/NF	17
Berkshire pork belly slow Roasted, rhubarb and apple Martini	GF/DF/NF	18	Pan tossed baby octopus, rocket and piquillo pepper	GF/DF/NF	16
Prosciutto di Parma 18 months, olives and bread	GF/DF/NF	25			

Mains

GF/DF/NF

includes side & condiment

Chargrilled Wagyu Striploin, marbled 5+	250gr	39	Chargrilled Black Angus fillet tenderloin	250gr	42
Slow roasted Suckling Lamb, 6 hours	400gr portion	42	Slow roasted Suckling pig, 11 hours	400gr portion	42
Free range chargrilled chicken breast	250gr	23	Pan tossed and oven roasted Fish of the day	250gr	MP

Sides

Hand cut fresh local sweet potatoes chips
 Field mushrooms "trifolati" sautéed
 Dutch Yellow potatoes roasted in herbs and garlic
 Tomatina of fresh Roma tomatoes, capers and oregano
 Arucola Salad, crispy prosciutto and parmesan scales

Condiments

Horseradish relish
 Scented apple
 Shiraz beef jus
 roasted garlic aioli
 Blue cheese cream

To Share

Chef Tasting Banquet 45 pp

\$ 16 Lunch Specials

Open Sandwich of pulled suckling lamb with aioli and peppers	Salad of suckling pig, blanched cabbage and broccoli
Free range chicken ciabatta with avomash and rocket aioli	House best Pizza of the day
Our house Wagyu beef cheese burger served with fries	

\$ 29 Lunch Specials with included a house beverage

Chargrilled Angus Rump served sliced with sweet potatoes chips	House made Pasta of the day
Carnaroli Risotto of local field Mushrooms	Chargrilled Free range chicken breast with arucola salad