

Lunch Menu

Entrée

House sourdough bread, extra virgin and cultured butter <i>V/NF/GF</i>	5	Grilled chorizo bruschetta with organic snow pea tendrils <i>GF/DF/NF</i>	19
Fried haloumi, beets, watercress and beetroot dressing <i>GF/V</i>	17	Seared local scallops with Parma crudité and house made aioli <i>DF/GF/NF</i>	20
Slow roasted Berkshire pork belly, rhubarb and apple martini <i>GF/DF/NF</i>	19	Prosciutto di Parma 18 months, olives and bread <i>GF/DF/NF</i>	26

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

Chargrilled Black Angus fillet tenderloin	250gr	49	Black Angus Rib eye on the bone	400gr	59
Slow roasted Suckling Pig, 11 hours	400gr portion	49	Slow roasted Suckling Lamb	400gr portion	52
Free range chargrilled Chicken Supreme	250gr	32	Pan tossed and oven roasted fish of the day		MP

Sides **9**

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

Condiments **3**

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

Chefs Tasting Banquet \$49pp *minimum 2 people*

\$21 Lunch Specials **choose 1**

Open sandwich of suckling lamb with piquillo peppers and aioli *DF*
 Salad of suckling pig, blanched cabbage and broccoli *GF/DF*
 Free range chicken ciabatta with avomash, 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 *GF/DF*
 House made pasta of the day
 Carnaroli risotto of local field mushrooms *GF/V/Veg*
 Chargrilled free range chicken breast with rucola salad *GF/DF*