
LUNCH

SERVED FROM 11AM – 3PM

CARROT SUMAC FALAFEL AND BUTTERNUT HUMMUS

spiced cauliflower, avocado, quinoa, white soy macadamia milk 25

POTATO GNOCCHI, HALLOUMI & ZUCCHINI PESTO

orange squash, tomato velouté, charred brussel sprouts, pumpkin crostini 27

SLOW BRAISED WAGYU OSSO BUCCO PASTA

linguine, marjoram, courgette, saffron yoghurt, rocket gremolata 30

BBQ PULLED ORGANIC LAMB SHOULDER

avocado, pomegranate, persian cous cous, beetroot, feta, pine nuts 30

FREE RANGE CHICKEN SCALOPINI, PROSCIUTTO & SAGE

silky polenta, roasted heirloom carrots, five spice jus 31

WESTERN PLAINS CRISPY PORK BELLY

cauliflower, apple remoulade, glazed celeriac, chilli miso caramel 31

SNAPPER FILLET & SPICED POTATO CHIPS

crushed greens, tartar, cosberg, grilled cucumber dressing 32

OTWAY RANGES DUCK BREAST & SMOKED POTATO PUREE

vanilla leeks, carrot, brussel slaw, sesame, pickled quince 32

FRESHLY PREPARED SANDWICHES, ROLLS OR TART

with our substantial lunch salad 19

Desserts

AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 11

MOLTEN CHOCOLATE FONDANT

whipped honey brioche, rhubarb, mandarin 13

VANILLA ANISE POACHED PEAR

lime mousse, cinnamon biscuit, peppered caramel 13

MATCHA CRÈME BRÛLÉE

orange confit, yoghurt sauce, sesame brownie, white chocolate 13

CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 11

Sides

Iceberg cos lettuce,
pomegranate, yoghurt 9

Leafy garden salad 8

Heirloom carrots, chilli
caramel,
pangrattato, pecorino 10

Brussel sprouts, pine nuts,
currants, apple balsamic 9

Rosemary polenta chips 8

House fries, chipotle aioli 8

Refer

to our

Wine List

for our

Cellar range.

