

---

# LUNCH

SERVED FROM 11AM – 3PM

---

## TOASTED CAULIFLOWER & QUINOA FALAFEL

apple tahini syrup, carrots, potato custard, spiced sunflower seeds 25

## POTATO GNOCCHI & ZUCCHINI PESTO

orange squash, halloumi, tomato velouté, charred brussel sprouts 27

## LINGUINE ALLA CARBONARA

double smoked bacon, free range eggs, a hint of chilli, pecorino 29

## BBQ PULLED ORGANIC LAMB SHOULDER

roasted cauliflower, peas, cous cous, beetroot yoghurt, feta, pine nuts 30

## DUCK CONFIT & TEMPURA BROCCOLINI

wild mushroom risotto, shaved carrot salad, orange caramel 32

## SLOW COOKED SALMON FILLET & CRISPY SCHOOL PRAWNS

lemon potato puree, pumpkin caponata, spinach, verjuice 31

## 16 HOUR WAGYU BEEF & SAUCE BÉARNAISE

polenta chips, broccoli, maple onion, spiced jus 32

## WESTERN PLAINS CRISPY PORK BELLY

tamari pumpkin, hummus, apple slaw, lentils, chilli glaze 31

## FRESHLY PREPARED SANDWICHES, ROLLS OR TART

with our substantial lunch salad 19

## Desserts

### AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 12

### BLACK FOREST GATEAU

hot chocolate fondant pudding, cherries, vanilla kirsch panna cotta 14

### PEAR TARTE TARTIN

smoked vanilla yoghurt, pepperberry compote, candied walnut 14

### MATCHA CRÈME BRÛLÉE

orange, coconut, salted green tea crumble 14

### CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 12

## Sides

Cos hearts, avocado, shaved pickles, yoghurt 9

Leafy garden salad 8

Tempura broccolini, chilli caramel, pecorino 10

Brussel sprouts, pine nuts, currants, apple balsamic 9

Parmesan polenta chips 8

House fries, chipotle aioli 8

## Refer

to our

Wine List

for our

cellar range.

