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# LUNCH

SERVED FROM 11AM – 3PM

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## GRILLED SPICED CAULIFLOWER & CARROT FALAFEL

lemon cauliflower rice, avocado, tomato fondue, smashed peas & sesame 25

*Sides*

## POTATO GNOCCHI & CRISPY CHICKEN FILLET

butternut squash, sage, taleggio, brown butter, pesto 26

Zucchini & avocado salad,  
pecorino, chilli caramel 8

## LINGUINE ALLE VONGOLE

vongole & clams, prawn veloute, touch of chilli, parsley 26

Leafy garden salad 8

## CRISPY SLOW COOKED DUCK BREAST

sweet potato gratin, french style peas, apple redkraut, hazelnut, spiced jus 27

Sesame broccolini,  
taleggio cheese, almond 8

## BRAISED LAMB SHOULDER

spiced cauliflower, mint, pumpkin hummus, fregola, dates, almonds 27

Sautéed brussel sprouts &  
peas, bacon, brown butter,  
parsley 8

## BARRAMUNDI FILLET

charred broccoli risotto, tomato marmalade, saffron leek, broccolini 29

House fries, chipotle aioli 8

## PORK BELLY & CHEEK CROQUETTE

potato mash, roasted carrot, apple slaw, chilli caramel, chorizo aioli 28

Polenta chips,  
truffled pecorino 8

## ROMSEY RANGE BUTTERY BEEF CHEEK

slow cooked cauliflower, spätzle, beetroot, shaved baby brussel sprouts 29

## FRESHLY PREPARED SANDWICHES, ROLLS OR TART

with our substantial lunch salad 20

## *Desserts*

### AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 12

### COCONUT CHEESE CAKE LEMON PIE

preserved strawberries, pistachio, rose macarons 12

### WHITE CHOCOLATE PARFAIT & ALMOND CHOCOLATE MOUSSE

orange salad, passionfruit coulis, salted caramel 12

### CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 11

*Refer*

*to our*

*Wine List*

*for our*

*cellar range.*



Thank you for your patronage, we would appreciate no alterations to the menu during our peak weekend trade.  
For group bookings over 4 people, no split bills please. Thank you for your understanding.