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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

## POTATO GNOCCHI & CRISPY CHICKEN FILLET

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

## LINGUINE ALLE VONGOLE

vongole & clamms, prawn veloute, touch of chilli, parsley 27

## BRAISED LAMB SHOULDER

lemon & cauliflower cous cous, spicy garlic aioli, almonds, mint, pickled carrot 27

## PORK BELLY & SWEET POTATO GRATIN

roasted miso pumpkin, cashew coriander slaw, pear chutney, chilli caramel 28

## CRISPY DUCK BREAST

silky polenta, french style peas, apple redkraut, hazelnut, spiced jus 28

## ROMSEY RANGE BUTTERY BEEF CHEEK

potato mash, cauliflower, beetroot yoghurt, brussel sprout remoulade 29

## BARRAMUNDI FILLET

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

## FRESHLY PREPARED SANDWICHES, ROLLS OR TART

with our substantial lunch salad 20

## Desserts

### AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 11

### BLOOD ORANGE CRÈME BRÛLÉE

orange shortbread, chestnut puree, maple & vanilla quince compote 12

### WARM HONEY PEAR & PISTACHIO SPONGE CAKE

vanilla ice cream, hazelnut chocolate crème, spiced pear syrup 12

### CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 11

## Sides

Zucchini & avocado salad,  
pecorino, chilli caramel 8

Leafy garden salad 8

Sesame broccolini,  
taleggio cheese, almond 8

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

House fries, chipotle aioli 8

Polenta chips,  
truffled pecorino 8

## 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.