
LUNCH

SERVED FROM 11AM – 3PM

GRILLED SPICED CAULIFLOWER & CARROT FALAFEL

zucchini bolognese, avocado, tomato fondue, toasted sesame 25

POTATO GNOCCHI & ZUCCHINI FLOWER

asparagus, orange cauliflower, brown butter, taleggio, pinenuts 27

SPENCER GULF PRAWNS & CHORIZO PASTA

linguine, broccoli, touch of chilli, prawn bisque, pangrattato 28

CRISPY FREE RANGE CHICKEN FILLET

grilled asparagus, confit potato, caper butter, charred lemon 29

SPICED MOUNT GAMBIER LAMB LOIN

beetroot & goats cheese salad, confit garlic mash potato, walnut, mint 30

LOCAL BARRAMUNDI FILLET

garden peas, crushed potatoes, watercress veloute, cauliflower yoghurt 30

PORK BELLY & CHEEK CROQUETTE

pumpkin puree, cucumber salsa, pecorino slaw, lemongrass apple 29

WAGYU FLANK STEAK & FRENCH FRIES

green beans, caramelised carrot, macadamia, chimichurri bearnaise 30

FRESHLY PREPARED SANDWICHES, ROLLS OR TART

with our substantial lunch salad 20

Desserts

AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 11

BRIOCHE DONUTS

salted caramel, strawberries, passionfruit, cinnamon 12

FROZEN MOCHA SOUFFLE

chocolate mousse, poached pear, mandarin 12

CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 11

Sides

*Radicchio & gorgonzola,
mandarin, candied walnut 8*

Pecorino slaw, mint 8

*Cauliflower gruyere gratin,
crushed almonds, crispy kale
10*

*Asparagus, hazelnut,
hollandaise, parmesan 10*

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.