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# LUNCH

SERVED FROM 11AM – 3PM

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## GRILLED SPICED CAULIFLOWER & CARROT FALAFEL

*zucchini bolognese, avocado, tomato fondue, toasted sesame 25*

## SAUTÉED MUSHROOM & PESTO GNOCCHI

*spinach, broccoli, semi dried tomatoes, fetta, pinenuts 27*

## SPENCER GULF PRAWNS & CHORIZO PASTA

*linguine, cauliflower, touch of chilli, prawn veloute, pangrattato 29*

## SPICED MOUNT GAMBIER LAMB LOIN

*beetroot & goats cheese salad, crushed peas, balsamic, soft polenta 30*

## BARRAMUNDI FILLET & CRISPY SCHOOL PRAWNS

*peperonata, potato, shaved pumpkin, smoked baba ganoush, bisque dressing 30*

## PORK BELLY & CHEEK CROQUETTE

*fragrant coconut milk, apple salsa, puy lentils, baby cos, tahini yoghurt 29*

## WAGYU FLANK STEAK

*broccolini, parmesan sweet potato fries, horseradish aioli, chipotle butter 30*

## CHAR GRILLED CHICKEN

*harrisa slaw, pumpkin noodles, spiced chicken sauce, pomegranate 29*

## FRESHLY PREPARED SANDWICHES, ROLLS OR TART

*with our substantial lunch salad 20*

## Desserts

### AMARETTO AFFOGATO

*coffee, vanilla ice cream, Amaretto & biscotti 11*

### PROSECCO POACHED PEACH & MANGO ICE CREAM

*candy macadamia tart, raspberry 12*

### MOUSSE AU CHOCOLATE & STRAWBERRY

*shaved pineapple, passionfruit 12*

### CHOCOLATE CHIP COOKIES & MILK

*baked to order, please allow 10 minutes 11*

## Sides

*Radicchio, kale, cucumber,  
sherry vinaigrette 8*

*Avocado & pecorino slaw 8*

*Grilled cauliflower, herb sauce,  
sesame aioli, pomegranate 9*

*Broccolini, lemon ricotta,  
chilli & garlic, sesame 9*

*House fries, chipotle aioli 8*

*Polenta chips,  
truffled pecorino 8*

## Refer

*to our*

*Wine List*

*for our*

*cellar range.*

