
LUNCH

SERVED FROM 11AM – 3PM

GRILLED CAULIFLOWER & PERSIAN PEA PILAF

spiced cucumber, coriander corn salsa, almond puree, toasted sesame 25

SALSICCIA – FENNEL AND CHILLI SAUSAGE PASTA

linguine, radicchio, hazelnut, spiced yoghurt, marjoram, pangrattato 28

SAUTÉED BROCCOLI & MUSHROOM GNOCCHI

spinach, zucchini caviar, chilli, lemon, fetta 27

SLOW ROASTED DUCK CONFIT

grilled carrots, currants, pine nuts, beetroot tzatziki, apple kraut 30

CORN FED CHICKEN BREAST WRAPPED IN PROSCIUTTO

potato fondant, carrot fondue, zucchini noodles, truffle aioli 29

BARRAMUNDI FILLET & WALNUT PESTO

snow peas, charred broccoli, olive crushed potato, seaweed veloute 30

PORK BELLY & CHEEK CROQUETTE

cauliflower, autumn bean ragout, apple, sweet kimchi, pecorino 29

WAGYU FLANK STEAK

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

FRESHLY PREPARED SANDWICHES, ROLLS OR TART

with our substantial lunch salad 20

Desserts

AMARETTO AFFOGATO

coffee, vanilla ice cream, Amaretto & biscotti 11

YOGHURT & WATERMELON PANNA COTTA

strawberry & rhubarb, caramelized chocolate 12

WARM CHOCOLATE PUDDING

praliné ice cream, passionfruit anglaise 12

CHOCOLATE CHIP COOKIES & MILK

baked to order, please allow 10 minutes 11

Sides

Mixed leaves, cucumber, radish,
radicchio, pomegranate dressing 8

Avocado & pecorino slaw 8

Sautéed mushrooms, manchego,
chipotle butter, pangrattato 10

Broccolini, baby carrots,
hazelnut, beetroot yoghurt 10

House fries, chipotle aioli 8

Polenta chips,
truffled pecorino 8

Refer

to our

Wine List

for our

Cellar range.

