



Lunch Menu

Salt & Pepper Crusted Prawns, carrot, orange & cabbage slaw, orange and black pepper caramel – **24 (GF, DF, NF)**

King Island Smoked Cheddar Souffle, twice baked in cream with semi dried tomatoes, green leaves – **22**

Pumpkin, Thyme & Fetta Arancini, Napoli sauce, arugula – **22 (GF, NF)**

Lemongrass Chicken, rice, bean sprouts, pickled cucumber & red onion, fresh herbs, lime & sweet chilli dressing – **24 (GF, NF, DF)**

Gnocchi, pan fried potato gnocchi with roasted mixed mushrooms & sage, spinach, cream, parmesan wafer – **24 (NF, V)**

Smoked Salmon Rillettes, cucumber, toasted 18hr sourdough, cornichons, pickled red onion & sour cream – **24 (NF)**

Beef Ragù Pasta, slow cooked osso buco & tomato tossed with whole egg fettuccine, parsley gremolata – **26 (NF)**

Roasted Veg & Brown Rice Salad, roasted carrot, pumpkin, beetroot on hummus, marinated feta, walnuts & pepitas – **19 (GF, V)**



Pumpkin, Tomato & Chickpea Curry, drizzled with coconut yoghurt, rice & greens on the side, perfect as a vegan option – **24 (GF, DF, NF, VGN)**

or choose to add chicken **+5** or 6 prawns **+9**

Grilled Chicken Open Melt, toasted 18hr sourdough slice piled with chicken breast, brie, avocado & bourbon bacon jam – **22 (NF)**

Steak Sandwich, rump steak, bacon, fried egg, smokey BBQ sauce, lettuce & sliced tomato, fries & onion rings – **27 (DF, NF)**

Seafood Chowder, traditional creamy potato & sweetcorn soup with seasonal shellfish and white fish chunks – **22**

GF – Gluten Free, NF – Nut Free, DF – Dairy Free, V – Vegetarian, VGN – Vegan