

LUNCH MENU

SHAREPLATES

	Organic Sour Dough, Balsamic, Olive Oil	2
	Toasted Turkish Bread, Olive Oil, Hummus, Warm Kalamata Olive	10
	Fried Green Olives, Stuffed with Fetta Cheese, Roast Garlic Mayonnaise	8
GF*	Salt & Pepper Squid, Fresh Citrus, Rocket, Aioli	16

ENTREES & MAINS

	Twice Baked Cheddar Cheese & Spinach Soufflé	16
	House made Sour Cream & Eshallot Waffles, Tasmanian Smoked Salmon, Salmon Caviar, Crème Fraiche	18
	Roasted Eggplant, Goats Curd, Soft Herb Ravioli, Nut Brown Butter	16
	Penne Pasta, Chilli, Garlic, Lemon, Rocket, Parmesan Cheese	16
GF/DF	Warm Duck & Pork Sausage, Sultana, Apple & Cress Salad, Sherry Vinaigrette	18
GF/DF*	Sautéed Garlic & Chilli King Prawns. Saffron Risotto, Rocket, Tomato Herb Salsa	18 / 27
GF/DF	Coconut Chicken Salad, Cucumber Ribbons, Bean Sprouts, Chilli, Mint, Cashew Nuts, Sweet Potato	16 / 24
DF*	House made Potato Gnocchi, Field Mushrooms, Sage Brown Butter, Truffle Oil, Shaved Parmesan	18 / 25
	Salmon & Snapper Fishcakes, Buttered Spinach, Hot Tartare Sauce, French Fries	22
	Goat Ragu, Pappardelle Pasta, Kalamata Olives, Tomato, Shaved Parmesan	26
GF	Grilled Striploin Steak, Cafe de Paris Butter, Chips, Salad	30

SANDWICHES

	Roma Tomato Bruschetta, Balsamic Glaze, Rocket, Soft Herbs	14
	Chicken Sandwich, Avocado, Brie, Rocket, Roast Garlic Mayonnaise	14
	Open Toasted Smoked Salmon Sandwich, Spanish Onion, Capers, Gherkins, Petit Salad	16
	Steak Sandwich, Caramelized Onions, Aged Cheddar Cheese, Salad	16
	Open Toasted Marinated Lamb Fillet, Chargrilled Vegetables, Baba Ganoush	18

SIDES

GF	Rocket, Pear, Walnut, Parmesan Salad, Balsamic Dressing	8
GF	Shoe String Fries	8
	Cauliflower Mornay	8
GF	Baby Green Beans, Flaked Almond, Preserved Lemon	8

GF	Gluten Free	GF*	Can be gluten free on request
DF	Dairy Free	DF*	Can be dairy free on request