

**LUNCH MENU**  
Available from 11.30am – 4.30pm

**Starters**

Crostini <small>V, NF</small> <i>Roasted beetroot, cumin, fresh ricotta, fried chickpeas</i>	18
Szechuan pepper fried squid <small>NF, DF</small> <i>Chipotle mayonnaise, burnt lemon</i>	22
Mac and cheese croquettes <small>V</small> <i>Smoked tomato relish, shaved manchego</i>	18
Fried cauliflower <small>V, DF</small> <i>Basil miso mayo, toasted seeds</i>	18
Charcuterie board <i>Selection of cured meat, Turkish bread</i>	24

**Mains**

Roasted pumpkin <small>V, GF</small> <i>Mixed leaf, rocket, pear, fetta, toasted pecans</i>	20
Classic cheeseburger <i>Pickled cucumber, onion, lettuce, special sauce, served with chips</i>	27
Fried chicken burger <i>Kimchi, tomato, garlic mayo, served with chips</i>	25
BBQ pulled beef brisket <i>Rustic panini, rocket, pickled red cabbage, garlic mayo, served with chips</i>	27
Roast corn-fed chicken breast <small>GF, NF</small> <i>Manchego and sweetcorn polenta, charred baby corn, truffle jus</i>	38

**Sides**

Beer battered chips <i>with rosemary salt, garlic aioli</i> <small>V, NF</small>	10
Mixed leaf salad <i>with tomato, cucumber, house dressing, toasted almonds</i> <small>V, GF</small>	10

**Dessert**

Cheese plate <i>Chef's daily selection</i>	26
Seasonal fruit salad <small>V, GF, NF, DF</small> <i>Seasonal fruit</i>	15

**DINNER MENU**  
Available from 5.00pm – late

**Starters**

Crostini <small>V, NF</small> <i>Roasted beetroot, cumin, fresh ricotta, fried chickpeas</i>	18
Grilled haloumi <small>V, GF</small> <i>Roast onion, heirloom carrots, labneh, zartar, pistachio</i>	20
Szechuan pepper fried squid <small>NF, DF</small> <i>Chipotle mayonnaise, burnt lemon</i>	22
Fried cauliflower <small>V, DF</small> <i>Basil miso mayo, toasted seeds</i>	18

**Salads**

Pan seared pork belly <i>Carrot puree, shaved fennel, kohlrabi and apple salad, pecan</i>	24
Roasted pumpkin <small>V, GF</small> <i>Mixed leaf, rocket, pear, fetta, toasted pecans</i>	20
Seared tuna <small>GF</small> <i>Braised capsicums, olives, tomatoes, herb pesto</i>	25

**Mains**

Braised beef linguini <small>NF</small> <i>Wild mushroom, tomato sugo, spinach, parmesan</i>	32
Prawn linguini <small>NF</small> <i>Confit fennel, tomato, chilli, rocket, scallop and saffron sauce</i>	35
Pumpkin risotto <small>V, GF</small> <i>Roast spiced pumpkin, toasted walnuts, fried sage, parmesan, pepitas</i>	30
Riverina angus striploin <small>GF, NF</small> <i>Caramelized onion, braised leek and spinach puree, duck fat potato, red wine jus</i>	45
Roast corn-fed chicken breast <small>GF, NF</small> <i>Manchego and sweetcorn polenta, charred baby corn, truffle jus</i>	38
Confit duck leg <small>GF, NF</small> <i>Shaved fennel and herb salad, orange, pomegranate, sweet potato, sour cherry vinaigrette</i>	36
Steamed reef fish <small>GF, NF</small> <i>Thai curry, bok choy, charred corn, mussels, curry leaves</i>	38
Fish of the day <i>Chef's daily creation</i>	38

**Sides**

Beer battered chips with rosemary salt, garlic aioli <small>V, NF</small>	10
Mixed leaf salad with tomato, cucumber, house dressing, toasted almonds <small>V, GF</small>	10
Steamed winter vegetables with peanut dukkah, extra virgin olive oil <small>V, GF</small>	10