



LUNCH MENU

House-baked mini grain sourdough loaf w selection of dips \$17.00

Duck liver pâté, ploughman's chutney w crisp crostini \$18.50

House-baked bread w garlic butter \$15.00



Eggs Benedict - 2 free range poached eggs on house baked ciabatta w bacon, spinach & hollandaise \$22.50

Pulled beef burger w crumbed onion rings, cheese, mustard & pickles, served w fries \$24.00

Pappardelle pasta w house-smoked salmon, spinach, parmesan & dill caper cream \$25.00

Iceberg Caesar salad w bacon, anchovies, croutons, parmesan & poached egg \$21.00
add smoked chicken \$5.00

Mushroom risotto w confit chicken thigh & spinach, pine nut pesto \$22.50

Warm salad of seared sirloin steak w crispy potatoes, pickled onions, cherry tomatoes & fresh oregano dressing \$24.50

Panzanella salad of heritage tomatoes w asparagus, feta, pickled onions & oregano dressing \$23.00

◆ SIDES ◆

Shoestring fries w garlic aioli \$9.50

New season asparagus w lemon vinaigrette \$10.00

Red cabbage slaw w lime, coriander & mint dressing, crispy noodle & mung beans \$10.00

◆ DESSERTS ◆

Chocolate & cherry crème brûlée, chocolate & walnut biscotti \$16.00

Coconut, almond & blueberry cake & macerated berries w vanilla ice cream \$16.00

Please advise if you have any special dietary requirements.