



LUNCH MENU

House-baked mini ciabatta loaf w a selection of dips \$17.00

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

House-baked bread w garlic butter \$15.00



Rump steak marinated in garlic butter w shoestring fries & garden salad \$22.00

Caesar salad w streaky bacon, anchovies, parmesan, croutons & poached egg \$19.00
add smoked chicken \$24.00

Quinoa salad, beets, goat cheese & beans, w figs & pomegranate vinaigrette \$22.00

Mushroom risotto, confit chicken thigh, rocket, green olives & lemon pesto \$21.00

Pulled lamb shoulder on flat bread, pepper hummus, tzatziki & pickles \$21.00

Market fish w crushed potatoes, greens, caper & basil pesto \$22.00

◆ SIDES ◆

Crisp leaves salad, balsamic roasted beets, orange, chevre & pumpkin seeds \$10.00

Shoestring fries w garlic aioli \$9.50

Grilled asparagus w lemon vinaigrette \$10.00

◆ DESSERTS ◆

Poached pear in raspberry, short bread pastry & honey mascarpone \$16.00

Baked lemon tart w blueberry coulis, Swiss meringue & pistachio langue de chat \$16.00

Rich chocolate mousse w salted caramel, hazelnut praline & orange \$16.00

Whitestone cheese selection w pinot figs, honeycomb, fruit crostini \$23.00

Please advise if you have any special dietary requirements.