VARIAS

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To share

house baked focaccia, pesto, evo, caramelised balsamic	14
polenta chips, capsicum relish, parmesan *(v, gf)*	14
prosciutto, stracciatella, melon, olives, sourdough *(gf av)*	24

Entrée

fried artichoke, sunflower queso, sugarloaf, lemon mayo, raisin *(v, gf, df)* *sw - banca ridge verdelho, skin contact pinot gris, tinta cao*	18
local tomatoes, n'duja, fried bread, stone fruit, stracciatella *(v av, gf av, df av)* *sw - banca ridge skin contact pinot gris, rose, wild ferment range*	21
braised octopus, gazpacho, orange, sweet corn, coriander *(gf, df)* *sw - banca ridge albarino, marsanne, tinta cao*	24
salmon ceviche, mango, sesame, avocado, radish, tostada *(gf, df)* *sw - banca ridge chardonnay, rose, tinta cao*	24
pressed lamb shoulder, beetroot, smoked yoghurt, olive *salsa (gf)* *sw - banca ridge petit verdot, merlot, wild ferment range*	25

Mains

chefs pasta of the day – ask your waiter for today's special	poa
market fish burger, red cheddar, tartare, pickles, local lettuce, chips *sw – banca ridge marsanne, rose*	30
zucchini schnitty, smoked eggplant, apple, fennel, hazelnut *(v, gf, df)* *sw - banca ridge fiano, tinta cao*	30
ginger soy poached chicken, rice noodles, spring onion, peanut, cucumber *(gf, df)* *sw - banca ridge verdelho, rose*	36
honey glazed pork collar, stone fruit, tomatillo, fried tortilla *(gf, df)* *sw - banca ridge wild ferment range, skin contact pinot gris*	40
market beef, romesco, rocket, parmesan, caramelised balsamic *(gf, df av)* *sw - banca ridge petit verdot, merlot*	45

gf – gluten free
df – dairy free
v – vegetarian
available – please specify to your server your dietary requirement
sw – suggested wine

One bill per table / Menu subject to change without notice

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Signature Lunch Dish
"Medley of Mains" - $60

chef's signature selection matched with wines from our own banca ridge range followed by dessert

salmon ceviche, mango, sesame, avocado, radish, tostada *(gf, df)*
banca ridge chardonnay

fried artichoke, sunflower queso, sugarloaf, lemon mayo, raisin *(v, gf, df)*
banca ridge skin contact pinot gris

pressed lamb shoulder, beetroot, smoked yoghurt, olive salsa *(gf)*
banca ridge petit verdot

to finish
white chocolate panna cotta, mango, raspberry, macadamia
banca ridge late picked verdelho

On the side

crispy potatoes, horseradish mayo *(v, gf, df)*	14
sugarloaf slaw, sesame dressing *(v, gf, df)*	10

Dessert

bbq pineapple, coconut cassata, fig, peanut, sesame *(gf, df)* *sw - banca ridge sparkling marsanne*	16
chocolate brownie, torched meringue, rhubarb, mulberry & yoghurt sorbet *(gf)* *sw - banca ridge sparkling red*	16
white chocolate panna cotta, mango, raspberry, macadamia *(gf)* *sw - banca ridge late picked verdelho*	18

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