

To share

house baked focaccia, pesto, balsamic, evo (v)	14
chorizo flambe, chimichurri, tortilla chips (gf, df)	16
crumbed mushrooms, truffle mayo (v, gf, df)	14

Entrée

beef tartare, saltbush, egg yolk, pickles, tostadas (gf, df) <i>sw - banca ridge marsanne, chardonnay, skin contact pinot gris</i>	23
fried brie, quince mayo, cauliflower, rhubarb (v, gf) <i>sw - banca ridge wild varieties, skin contact pinot gris, tempranillo</i>	22
pea tortellini, burnt butter, smoked pork, ricotta, salata (v av, df av) <i>sw - banca ridge wild varieties, verdelho, skin contact pinot gris</i>	21/30
roasted tiger prawns, chorizo, garlic butter, sourdough, rocket (gf av) <i>sw - banca ridge wild varieties, skin contact pinot gris</i>	28
soup of the day - ask your server for today's special	poa

Mains

chefs pasta – ask your server for today's special	poa
curried pumpkin, whipped ricotta, walnut, currant, chilli maple (v, gf, df av) <i>sw – banca ridge fiano, wild varieties</i>	30
braised brisket sandwich, provolone, beetroot, rocket, truffle mayo, crispy potatoes (df av) <i>sw – banca ridge wild varieties, skin contact pinot gris, petit verdot</i>	28
prosciutto wrapped chicken breast, white polenta, pistachio pesto, cavolo nero (gf) <i>sw – banca ridge wild varieties, tempranillo, tinta cao</i>	38
honey glazed pork collar, local carrots, salsa verde, chicharron (gf, df) <i>sw – banca ridge wild varieties, skin contact pinot gris, shiraz</i>	40
fish pie, horseradish mash, mushy peas, fennel salad (gf) <i>sw – banca ridge verdelho, chardonnay, tempranillo</i>	42

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

Signature Lunch Dish
"Medley of Mains" - \$60

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

beef tartare, saltbush, egg yolk, pickles, tostada (*gf, df*)

banca ridge chardonnay

fried brie, quince mayo, cauliflower, rhubarb (*v, gf*)

banca ridge skin contact pinot gris

prosciutto wrapped chicken breast, white polenta, pistachio pesto (*gf*)

banca ridge tinta cao

to finish

earl grey panna cotta, rhubarb, pistachio (*gf*)

banca ridge sparkling marsanne

On the side

crispy potatoes, truffle mayo (*v, gf, df*) 14

rocket, parmesan, pear, balsamic, walnut (*gf, df av*) 12

Dessert

chocolate mousse, strawberry, torched meringue, biscuit crumb 18
sw - banca ridge sparkling red

sticky toffee pudding, butterscotch, pear, walnut, crème fraiche 18
sw - banca ridge lake picked verdelho

earl grey panna cotta, rhubarb, pistachio (*gf, df*) 16
sw - banca ridge sparkling marsanne

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