

To share

garlic flatbread, whipped ricotta	12
crumbed mushrooms, truffle mayo (<i>v, gf, df</i>)	14
jamon serrano, olives, chevrano, sourdough	21

Entrée

prawn brioche rolls, spicy mayo, cucumber, potato crisps <i>sw - banca ridge marsanne, verdelho, rosé</i>	24
grilled halloumi, apple, fennel, beetroot relish (<i>v, gf</i>) <i>sw - banca ridge albariño, rosé, chardonnay</i>	22
duck rilette, pickles, mustard, quince paste, toasted sourdough (<i>df, gf av</i>) <i>sw - banca ridge wilds, skin contact pinot gris, petit verdot</i>	24
mortadella schnitty, stracciatella, capsicum jam, basil, olive (<i>gf</i>) <i>sw - banca ridge sparkling red, rosé, tinta cao</i>	22
roast pumpkin, ricotta, currants, pepita, chilli maple (<i>v, gf, df av</i>) <i>sw - banca ridge chardonnay, rosé, tinta cao</i>	18

Mains

corned wagyu beef sandwich, swiss cheese, sauerkraut, pickles, mustard, crispy potatoes <i>sw - banca ridge verdelho, rosé, tinta cao</i>	30
tempura broccoli, sesame sauce, kimchi, togarashi (<i>v, gf, df</i>) <i>sw - banca ridge chardonnay, rosé, petit verdot</i>	30
roasted chicken maryland, n'duja, garlic yoghurt, spring greens, cous cous (<i>gf av</i>) <i>sw - banca ridge wilds, rosé, skin contact pinot gris</i>	38
fried beef short ribs, hummus, pine nuts, grapes, charred flatbread (<i>df, gf av</i>) <i>sw - banca ridge wilds, skin contact pinot gris, petit verdot</i>	40
spanner crab mafaldine, roasted tomato, chilli, lemon, zucchini, pangrattato (<i>df</i>) <i>sw - banca ridge chardonnay, albariño, rosé</i>	40

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

grilled halloumi, apple, fennel, beetroot relish (v, gf)
banca ridge chardonnay

prawn brioche roll, spicy mayo, cucumber
banca ridge rosé

fried beef short rib, hummus, pine nuts, grapes, charred flatbread (df, gf av)
banca ridge skin contact pinot gris

to finish
coconut panna cotta, coconut ice cream, pineapple, macadamia (gf, df)
banca ridge sparkling marsanne

On the side

crispy potatoes, truffle mayo (v, gf, df)	15
green salad, grana padano, pepitas (v, gf)	14

Dessert

coconut panna cotta, coconut ice cream, pineapple, macadamia (gf, df) <i>sw - banca ridge sparkling marsanne</i>	16
lemon & polenta torte, ricotta, citrus curd, pistachio (gf) <i>sw - banca ridge late picked verdelho</i>	18
rum raisin chocolate tart, mascarpone, dulce de leche <i>sw - banca ridge sparkling red</i>	18

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