

## To share

house made focaccia, evo, balsamic, nasturtium butter	14
crumbed mushrooms, truffle mayo ( <i>gf, df</i> )	14
pork spring rolls, pickled paw paw, sweet soy	16
charcuterie – selection of cured meats, local cheese, pickles, olives, toasted sour dough ( <i>gf av</i> )	24

## Entrée

chef's soup	poa
roast carrot, labna, pistou, nuts and seeds ( <i>gf</i> ) <i>sw - banca ridge chardonnay, pinot gris, rosé, late picked verdelho</i>	19
marinated octopus, orange, cucumber, chilli, leafy greens ( <i>gf, df</i> ) <i>sw - banca ridge albariño, marsanne, fiano, rosé</i>	25
braised lamb shoulder, baba ganoush, pomegranate, pinenuts ( <i>gf, df</i> ) <i>sw - banca ridge tempranillo, merlot, petit verdot</i>	24
twice cooked pork belly, cauliflower, piccalilli, apple ( <i>gf, df</i> ) <i>sw - banca ridge wild varieties, skin contact pinot gris, tinta cao</i>	22

## Mains

crispy chicken burger, lettuce, tomato, cheese, pickles, miso mayo, fries ( <i>gf av</i> ) <i>sw - banca ridge fiano, verdelho, rosé, tinta cao</i>	27
crumbed zucchini, hummus, pear and daikon slaw, spiced yoghurt ( <i>v, gf, df av</i> ) <i>sw - banca ridge marsanne, pinot gris, chardonnay, skin contact pinot gris</i>	28
18 hour slow cooked beef cheek, garlic mash, roast vegetables, horseradish, crispy onion ( <i>gf</i> ) <i>sw - banca ridge merlot, tempranillo, petit verdot</i>	38
duck breast, croquette, lentils, beetroot, brussel sprouts, jus ( <i>gf, df</i> ) <i>sw - banca ridge wilds, skin contact pinot gris, tinta cao</i>	40
tuscan fish stew – fish, squid, prawns, scallops, fennel, toasted sour dough ( <i>df, gf av</i> ) <i>sw - banca ridge chardonnay, verdelho, fiano, rosé</i>	43

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

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

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

crumbed zucchini, hummus, pear and daikon slaw, spiced yoghurt (*v, gf, df av*)  
*banca ridge marsanne*

twice cooked pork belly, cauliflower, piccalilli, apple (*df, gf*)  
*banca ridge rosé*

braised lamb shoulder, baba ganoush, pomegranate, pinenuts (*df, gf*)  
*banca ridge tempranillo*

*to finish*  
sticky toffee pudding, butterscotch sauce, vanilla bean ice cream, walnuts  
*banca ridge sparkling red*

**On the side**

truffle fries, truffle mayo ( <i>v, gf, df</i> )	12
local lettuce, nuts, seeds, parmesan, balsamic ( <i>v, gf</i> )	12

**Dessert**

white chocolate and coconut mousse, raspberry, white chocolate soil, meringue ( <i>gf</i> ) <i>sw - banca ridge sparkling marsanne</i>	18
saffron and cardamon poached pear, crème fraiche, pistachios, rhubarb compote ( <i>gf, df av</i> ) <i>sw - banca ridge late picked verdelho</i>	18
sticky toffee pudding, butterscotch sauce, vanilla bean ice cream, walnuts <i>sw - banca ridge sparkling red</i>	16

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