

Light Meals

olive & garlic pull aparts (v) with marinated persian fetta and homemade dukka	14
haloumi & chorizo skewers (gf) with roasted pumpkin hommus and liraz vincotto	14
chilli & sand crab arancini with homemade tartare sauce	16
bruschetta platter for two (gf av.) - marinated olives - italian prosciutto - manchego cheese - mediterranean vegetables - baby rocket - extra virgin olive oil - toasted sourdough - rosemary infused sea salt	20
sticky korean chicken wings (gf) with shredded wombok salad, toasted sesame seeds and spicy plum sauce	15
jalapeno poppers (v) handmade traditional poppers with lime and cilantro sour cream dip	12
pizza margarita (v) (gf av.) tomato, buffalo mozzarella and fresh basil oil	12

Entrees

	S / L
crispy fried quail (gf) with roasted root vegetable salad and deep roasted sesame seed dressing	22 / 28
mallow lamb terrine (gf) 5 hr slow roasted lamb shoulder, minted pea puree, roasted truss tomatoes and red wine jus	22 / 28
warm roasted carrot & haloumi salad (gf) (v) baby rocket, green lentil, roasted baby carrots, grilled haloumi, beetroot relish and toasted pine nuts	20 / 26
chicken & lime spring rolls with apple & pear slaw and spicy plum sauce	21 / 27
soup of the day (gf av.)	14
noodle of the chef (gf & v av.)	18

Burgers
(gf buns available)

blat 10
double smoked bacon,
crispy iceberg lettuce,
fresh tomato, mashed avocado

grilled haloumi (v) 12
onion rings, fire roasted capsicum,
baby rocket, beetroot relish

chicken parmi 14
baby rocket, smoked leg ham,
tomato salsa, melted romano

ground beef 14
ground topside beef patty,
cheddar cheese, tomato, lettuce,
pickled cucumber, tomato relish

rib fillet steak 16
lettuce, tomato, fried egg, beetroot,
onion and bacon jam

Sides

chips & aioli (gf) 8
sweet potato chips & sour cream (gf) 8
apple & pear slaw (gf) 8
onion rings & tomato relish 10
drunk cucumber (pickle) 4
crusty turkish bread 4
roasted root vegetable salad with
deep roasted sesame seed dressing 10

Signature Lunch Dish
"Medley of Mains"

*chef's signature selection matched with wines from our own
banca ridge range followed by dessert (gf av.)*

warm roasted carrot & haloumi salad (gf) (v) 38
banca ridge 2019 marsanne

crispy fried quail (gf) 8
banca ridge 2018 sangiovese

mallow lamb terrine (gf) 12
banca ridge 2017 tempranillo

to finish

popcorn pannacotta
banca ridge golden wattle

50pp

Mains

5 hour sous vide sirloin (300g) (gf) 38
with chargrilled baby broccoli, baked
dutch cream potatoes and avocado sour
cream, fire roasted capsicum and red wine
jus

chicken mignon (gf) 37
with cheesy potato mash,
grilled wombok cabbage, sautéed
mushroom and thyme sauce

southern fried cauliflower (gf) (v) 34
with steamed quinoa, blackcurrant
and mediterranean vegetable
salad and blue cheese dressing

porky pig 38
chargrilled pork cutlet, baked apple
with an onion & bacon jam filling,
sweet potato puree, pig candy and
redcurrant jus

catch of the day (gf av.) POA
ask your waiter for today's
seafood dish