

### To share

house baked focaccia, stracciatella, evo, vino cotto <i>(df av)</i>	14
israeli falafel, roasted garlic tahini <i>(v, gf, df)</i>	16
charcuterie, pickles, mustard, toast <i>(gf av, df)</i>	24

### Entrée

soup of the day	see daily price
korean fried quail, miso mayo, daikon, kimchi <i>(gf, df)</i> <i>sw – banca ridge rose or wild varieties</i>	24
kale caesar salad, panko egg, fried bread, parmesan <i>(v av, df av)</i> <i>sw – banca ridge albarino or verdelho</i>	21
roasted mushrooms, sourdough, goats curd, salsa verde, hazelnut <i>(v, df av)</i> <i>sw – banca ridge rose, viognier or tempranillo</i>	22
gorgonzola & ricotta ravioli, beef & pork ragu, parmesan <i>(v av)</i> <i>sw – banca ridge rose, chardonnay or mondeuse</i>	24

### Mains

lamb cheeseburger, pickles, onions, rhubarb ketchup, miso mayo, fries <i>(gf av)</i> <i>sw – banca ridge petit verdot or cabernet sauvignon</i>	25
sumac roasted pumpkin, tabbouleh, currants, sesame, baba ganoush <i>(v, gf, df)</i> <i>sw – banca ridge rose or wild varieties</i>	32
maple glazed duck leg, italian sausage, white beans, rainbow chard <i>(gf, df av)</i> <i>sw – banca ridge chardonnay, tempranillo or Mondeuse</i>	40
pork cotoletta, prosciutto, stracciatella, roasted tomato sugo, rocket <i>sw – banca ridge rose, tempranillo or mondeuse</i>	38
18 hour braised beef cheek, cheddar polenta, cavalo nero, salsa verde <i>(gf)</i> <i>sw – banca ridge petit verdot or cabernet sauvignon</i>	40
cacciucco, tuscan fish stew, prawns, scallops, squid, sourdough <i>(gf av, df)</i> <i>sw – banca ridge albarino or verdelho</i>	45

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

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

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

roasted mushrooms, sourdough, goats curd, salsa verde, hazelnut (v,df av)  
*banca ridge verdelho*

korean fried quail, miso mayo, daikon, kimchi (gf, df)  
*banca ridge rosé*

18 hour braised beef cheek, cheddar polenta, cavalo nero, salsa verde (gf)  
*banca ridge petit verdot*

*to finish*  
carrot & almond torte, sour cream sorbet, dark chocolate cremeux (gf, df av))  
*banca ridge sparkling red*

**On the side**

rosemary fries, miso mayo, rhubarb ketchup (v, gf, df)	14
local leaf salad, apple, radish, vino cotto (v, gf, df)	12
baby broccoli, romesco, almonds (v, gf, df)	14

**Dessert**

chai masala cheesecake, ginger crumb, apple, mandarin (gf) <i>sw – banca ridge late picked verdelho</i>	16
carrot & almond torte, sour cream sorbet, dark chocolate cremeux (gf, df av) <i>sw – banca ridge sparkling red</i>	16
mille-feuille lemon thyme custard, marinated berries, crostoli, coconut ice-cream (df av) <i>sw – banca ridge sparkling marsanne or late picked verdelho</i>	15

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*One bill per table / Menu subject to change without notice*