

LUNCH

TO START

Confit Duck & Cabbage Spring Rolls w/ Sweet Soy & Lime Dipping Sauce (2) (LF)	9.5
Naan Bread w/ Horseradish Scented Hung Yoghurt & Hommus (V)	12.5
Stone Baked Artisan Sourdough w/ Smoked Truffle Butter (V)	12.5
Smoked Cheddar & Pumpkin Arancini w/ Aioli (V)	17.5
Grilled Turkish Bread w/ Mushroom Pate & House Made Dukkha (V)	18.5

EXPRESS LUNCH OPTIONS

Seared Salmon Tacos w/ Pomegranate Molasses & Guacamole (4) (LF)	15
Warm Seared Beef Salad w/ Mediterranean Vegetables & Chimichurri Dressing (GF/LF)	15
Lime & Pepper Marinated Chicken w/ Winter Leaves & Parmesan (GF) add Avocado 4 add Double Smoked Bacon 3.5	15
Crispy Chicken Burger Winter Leaves, Smoked Cheddar, Roasted Garlic Aioli w/ Potato Chips (*GF)	15
Crispy Spiced Shredded Brisket w/ Kimchi & Sriracha (GF/LF)	15
Deco Reuben Sandwich on Rye Bread Dexter Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing w/ Potato Chips (*GF)	15
Buffalo Chorizo, Mushroom & Olive Pizza	15
Haloumi & Chickpea Salad w/ Salsa Verde (V/GF) add Avocado 4 add Double Smoked Bacon 3.5	15
Linguine w/ Double Smoked Bacon, Shallot, Egg Yolk & Grana Padano Cheese	15
Battered South Coast Flat Head Fillets w/ Chips, Aioli & Fresh Garden Salad (LF)	15
Chargrilled Eggplant, Capsicum, Chickpea Salad w/ Tahini Dressing & Toasted Tortilla (V/*GF)	15
200G Angus Sirloin w/ Potato Chips & Gravy (LF)	19

(GF) Gluten Free (V) Vegetarian (LF) Lactose Free
(GF*) Gluten Free Optional when advised

(Whilst we are happy to split your bill, please note a \$1 surcharge will apply per card transaction.)

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MAINS

Potato Gnocchi w/ Butternut Squash, Sage, Garlic & Caramelised Butter (V)	28.5
Apple & Almond Stuffed Chicken Roulade w/ Fennel, Granny Smith Apple, Roquette Salad & A Spiced Apple Reduction (GF/LF)	29.5
Slow Braised Beef Cheek w/ Shiraz Glaze & Soft Polenta (GF)	31.5
Caraway Infused Salmon Fillet w/ Chickpea, Beetroot Salad & Horseradish Scented Hung Yoghurt (GF)	35.5
300G Wagyu Rump Steak Marble Score 8 w/ Rosemary Potatoes, Grilled Baby Broccoli & Jus (GF/LF)	49.5

SAUCES & CONDIMENTS

Chimichurri, Gravy, Pepper, Dianne, Fresh Horseradish, Aioli, Parmesan, Hommus	3
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SIDE DISHES

Potato Chips w/ Chefs Secret Seasoning & Roasted Garlic Aioli (LF/V)	Sml 8	Lge 14
Steamed Seasonal Vegetables (GF/V)	Sml 8	Lge 14
Winter Garden Salad w/ Olive Oil & Balsamic (GF/LF/V)	Sml 8	Lge 14
Carrot, Parsnip & Beetroot Chips w/ Truffle Aioli (GF/LF/V)	Sml 8	Lge 14
Roasted Kipfler Potatoes w/ Garlic & Rosemary Salt (GF/LF/V)	Sml 8	Lge 14
Haloumi Fries w/ Sriracha & Roasted Garlic Aioli (GF/V)	Sml 8	Lge 14

DESSERT

Baked Vanilla Cheesecake w/ Winter Berry Compote	15
Warm Chocolate Fudge Brownie w/ Espresso Gelato, Peanuts & Caramel (GF)	15
Dark Chocolate & Coconut Panna Cotta w/ Raspberry & Lime Glaze (GF)	15
Chefs Selection Of Artisan Cheeses w/ Accompaniments	34

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