

Lunch

Entree

Fetta, fig & caramelised Onion pizzata **\$11**

Smoked Salmon Salad, quinoa & orange salsa **\$11 GF**

Charcuterie platter to share **\$24 GFA**

Main

Roasted beef fillet, mashed potatoes, steamed vegetables & jus **\$30 GF**

Ratatouille linguine **\$26**

Pan-fried fish of the day, white wine sauce, seasonal vegetables **\$30 GF**

Caesar Salad, grilled chicken breast, poached egg & croutons **\$26 GF**

Roast pork loin, braised red cabbage, mashed potatoes and pepper jus **\$26 GF**

Sides

Steamed baby beans with almond butter \$9 **GF**

Fat chips with aioli \$9 **GF**

Garden Salad \$12 **GF**

Dessert \$11

Espresso meringue, chocolate ganache, kahlua-infused ice cream **GF**

Apricot pudding, brandy anglaise, vanilla ice cream

Peach and almond tart, crème anglaise, chantilly cream & berry compote

Cheese Board \$14

A selection of Australian & imported cheeses, fresh grapes, spiced apple chutney & biscuits

GF indicates that the dish is Gluten Free

GFA indicates the dish can be modified for a Gluten Free Diet