

## **Lunch**

### **Entree \$11.00**

Caramelised Onion & Feta tart with coleslaw salad

Smoked Salmon Salad, quinoa & blood orange salsa **GF**

Grilled Haloumi, tossed baby spinach, bruschetta **GFA**

### **Main**

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

Papardelle pasta, tomato coulis, feta cheese, butternut cream sauce & pine nuts **\$26**

Grilled salmon fillet with a tomato & basil risotto **\$30 GF**

Grilled chicken supreme, oven-baked chat potatoes, charred vegetables, pesto oil **\$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 (Large) \$12 **GF**

### **Dessert \$11**

Espresso meringue, chocolate ganache, kahlua infused ice cream

Salted caramel, peanut & chocolate tart with chocolate ice cream

Raspberry cheesecake, 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***