



LUNCH MENU

◆ SMALL PLATES ◆

Grilled garlic bread \$8.00

House-baked mini ciabatta loaf w a selection of dips \$17.00

Bruschetta w tomato catalana, basil, feta & fig gastrique \$18.50
Add prawn & chorizo salsa \$7.00

Duck liver pâté, ploughman's relish w crisp crostini \$18.50

◆ LUNCH MAINS ◆

Salad of crisp pork belly, red cabbage slaw, lime, coriander & mint dressing, crisp wonton, toasted cashew nuts \$25.50

Steak sandwich, O.V.S. ciabatta, chimichurri, baby roquette, smoked gouda, mushroom, shallot aioli w rustic fries \$26.50

Market fish, crushed chive potatoes, spinach & broccolini w capers and dill Hollandaise sauce \$26.50

Braised lamb, tomato & saffron ragu, orecchiette pasta, bell pepper, roquette & pecorino \$26.00

Red quinoa, currants, balsamic pears, almonds, spinach & radicchio w pomegranate vinaigrette & cream fraiche \$25.50

◆ SIDES ◆

Steamed seasonal greens, miso & mustard dressing \$9.00

Roasted seasonal vegetables, basil dressing, toasted pine nuts \$12.00

Rustic fries w garlic aioli \$8.50

Salad leaves, parmesan, rosemary croutons, green olive dressing \$8.50

◆ DESSERTS ◆

Crème brûlée of rhubarb, raspberry gel and meringue \$16.00

Spiced ginger carrot square, caramel anglaise, salt caramel brittle \$16.00

Chocolate mirror glaze tart, cherry coulis, chocolate soil, and crèmeux \$16.00

Selection of Whitestone cheese, fruit walnut crostini, quince paste \$19.50

Please advise if you have any special dietary requirements.