

Soup of the day \$12
Always delicious!

Surf and Turf \$25
Freshly shucked Albany oysters served with pork chipolatas and fresh house made bread.

Potted salmon rillettes \$18
A sumptuous mixture of smoked salmon, poached Atlantic salmon and herbs, served with house made bread or GF crackers and a garden salad.

Confit duck salad \$30
Crispy skinned confit duck leg served on a bed of salad greens, pear and pomegranate, with French vinaigrette. Superb!
(GF)

Salade aux chevre chaud \$15
A classic French salad with hot goats cheese toasts and greens.

Italian meatballs \$18
Tender juicy meatballs of ground beef and pork, ricotta, pine nuts and garden herbs, served in a red wine and tomato sauce and accompanied with house made bread.

Vineyard Platter \$25
Over the moon triple brie drizzled with south west honey, Spanish ham, morcilla and other little goodies, served with house made bread.

Banh Mi \$15
Vietnamese style sandwich on brioche roll with pork, pate, pickled carrot, cucumber and coriander.

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