

## Breads

Mix breads - garlic & panini

served with balsamic vinegar/extra virgin olive oil, hummus & spiced beetroot relish

## Mains

Roasted pear & crisp smokey bacon salad

w rocket, confit asparagus, goat cheese, caramelised eshallots & olive oil balsamic dressing

Cider braised pork belly salad

braised & seared bangalow sweet pork on salad of apple, pear, pickled red cabbage, fresh coriander, dried fig chutney & desoto vinaigrette

Chicken parmiagiana & chips

napoli sauce topped, shaved leg ham, mozzarella cheese, fresh salad & lemon

Crisp polenta cake

w baked pecorino cauliflower & zucchini gratin, baby spinach, broccolini, green garden beans, salsa verde & roasted red pepper sauce

Josper seared rump steak

w chat potatoes, vegetables & pepper sauce

Salumi Italian pork sausage

w seasonal salad, chips & gravy

Rosemary pepper braised lamb shank (1)

w mash potato, onion jam, crumbled goats cheese & fresh parsley

Beer battered fish w fries

w lettuce, tomato, cucumber, parsley salad w tartar aioli & lemon

Fresh fish of the day 160g

nicoise salad (potato, french beans, soft boiled egg, olives, tomato, parsley, olive oil & lemon dressing) w roasted red pepper basil sauce

\$34 per person / Available lunch only Please ask for our dessert & cheese menu Full wine, beer, spirit & cocktail list available