

Lunch Menu

Starters

House-made focaccia bread with EVOO (V) (VGO) (DF)	\$15
Antipasto platter with a selection of meat and cheese, house- made bread and olives (minimum 2 people) (GF) (DFO) (VGO)	\$22.50 pp
Chilled local King Prawns with spiced cucumber salad and gazpacho dressing (GF) (DF)	\$28
House cured salmon with beetroot, wasabi and creme fraiche (GF) (DFO)	\$26
Caprese Salad, buffalo mozzarella, olive oil poached Roma tomatoes and basil pesto (V) (GF) (VGO)	\$22
Twice cooked goat cheese soufflé with hazelnut and rocket leaves (v)	\$24
Chicken liver pâté with red onion jam, cornichons and toast (GFO)	\$22
House made BBQ duck spring rolls with plum dipping sauce (DF)	\$24
Main	
Pan fried salmon fillet with mountain avocado salsa, herb oil and crisp broccolini (GF) (DF)	\$42
Confit Boonah duck with quince and rosemary glaze, sautéed potatoes, hickory bacon and eschallots (GF)	\$42
Salad of free range roasted chicken breast and Mediterranean vegetables and basil pesto dressing (GF) (VGO)	\$39
Hand made Desiree potato gnocchi with porcini mushroom ,Tommerup crème fraîche, eschallot (V) (VGO) (DFO)	\$39
Rare roast beef salad with roasted root vegetables, snow pea, delicate horseradish and roasted tomato vinaigrette (GF) (VGO)	\$42
Twice cooked crispy Kalbar pork belly with chilli caramel and Asian apple slaw (GF) (DF)	\$42
Fresh fish from the market with handpicked beans, chives and roasted pepper salsa (GF) (DF)	MP
Sides	
Rocket and pear salad with Grana Padana parmesan cheese (V) (DFO) (GF)	\$13
Roasted pumpkin with gorgonzola crumb and sage butter (V)	\$13
Handpicked green beans with olive oil and lemon dukkah (GF) (V) (DF)	\$13
Hand cut Sebago potatoes with aioli and ketchup (DFO) (V)	\$13
Sautéed potatoes with hickory smoked bacon, eschallots and sour cream	\$13

Dietary Notes:

V - Vegetarian; VG - Vegan; VGO - Vegan Option; GF - Gluten free; GFO - Gluten free Option; DF - Dairy free; DFO - Dairy free Option: NF - Nut free