



Lunch Menu | 11.45am til 3pm

Starters

Housemade ricotta grilled focaccia local honey (v)	18
Tempura zucchini flowers ricotta smoked mozzarella local honey (2) (v)	18
Local sashimi tuna garlic lemon sauce pistachio *	20
BBQ pork pancakes hoi sin sauce cucumber shallot (4)	18
Buffalo mozzarella zucchini caponata grilled bread (v)	22
Local kingfish pickled cucumber avocado mousse jalapeno dressing *	22

Mains

Roast pumpkin tomato relish couscous salad pomegranate (v) *	28
Beer battered local black fish french fries tartare sauce leaf salad	28
Sesame grilled sashimi tuna rice pickled vegetables eggplant *	32
Chargrilled angus beef rump cap Paris mash carrot mushroom jus *	36

Dessert

Coconut pannacotta prunes almond crumbs	12
Basque burnt cheesecake caramelised apple praline	12
Belgium dark chocolate mousse honeycomb *	12
Sticky date pudding toffee sauce vanilla bean cream	12

Cheese Board (for 2 pax)

Your selection of two cheeses (below), toasted organic fruit bread & preserve: <i>Hunter Belle Triple Cream Black Wax Cheddar Tilba Blue Holy Goat</i>	20
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Kids (ages 4-12)

Cheese Pizza Crispy Chicken & Chips	12
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Optional | \$55 Three Course Lunch Special

Your choice of any Entrée, Main and Dessert

NOTE- Our Lunch and Dinner Menus are changing weekly as we work with local suppliers to source the best seasonal produce. This menu is an example of what will be available to you at the time of your reservation...

Gluten Free * (or can be adjusted to be G.F) | Fully Licensed (No BYO) | Covid Safe | 10% Sunday Surcharge | 1% CC Surcharge