

Set Lunch Menu

Two course \$46 | Three course \$59

ENTRÉE

Pumpkin Bruschetta

Grilled pumpkin, feta, spinach, marinated mushroom on toasted sourdough (V, VGO, GFO)

Salt & Pepper Calamari

Wakame salsa and togarashi mayonnai

Caesar Salad

Baby cos lettuce, crispy bacon, anchovy, poached egg, crouton, shaved parmesan and anchovy dressing

Mediterranean Quinoa Salad

Tri-colour quinoa, olives, bell pepper, feta cheese, chickpeas, cucumber, cherry tomato, red onion, parsley and oregano lemon dressing

MAIN

Angus Beef Burger

Lettuce, tomato, caramelised onion, cheese, mushroom, aioli, tomato relish on brioche bun and chips

Steak Sandwich

Lettuce, tomato, fried egg, aioli, onion jam on thick sourdough, chips and salad

Chicken Schnitzel

Chips, garden salad, gravy

Beer Battered Fish

Chips garden salad, tartare sauce

Chicken Korma

North Indian creamy sauce, rice, pappadum

Ravioli

Sweet potato, semi dried tomatoes, spinach, feta, butternut squash sauce (V)

DESSERT

Valrhona Chocolate Ganache Tart

Burnt meringue, local berries, Oreo crumbs, macadamia ice cream

Sticky Date

Butterscotch sauce, vanilla bean ice cream, toffee brittle

Sorbet and Ice cream

Selection of mango sorbet, vanilla ice cream and chocolate ice cream with fruit coulis

Add nuts +\$2 | berry compote +\$2

Fresh Fruit Salad with Berry Coulis

Add vanilla ice cream +\$2

Let's eat