



Lunch Special – 2 courses for \$39

Mains

Pan fried 'fish of the day', parsnip purée, Brussel sprouts, dill and caper butter (gf)

Wagyu tritip, sautéed potatoes, pancetta, mushrooms, beer mustard sauce

Roasted duck breast, pumpkin, shallots, plum sauce (gf, df)

Roasted butternut pumpkin, herbs, mozzarella (gf, v)

Sides: Broccoli and green beans with toasted pinenut butter - \$8 (serves 2)

Toasted sourdough with sun dried tomato, basil and Parmesan butter - \$7 (serves 2)

Desserts

Baked chocolate tart, pecan ice cream, Caramel sauce

Caramelised bananas, Panna cotta, peanut brittle, fudge sauce (gf)

Chambourcin poached fruit, coconut yoghurt, meringue (gf, df)

All Day Menu

Black Angus beef burger with spicy 'Cranky Cook' BBQ sauce, pickles and Jack cheese and fries - \$19 (gf on request)

Steak sandwich with rocket, Brie and tomato relish and fries - \$20

Pumpkin, spinach and feta tart - \$16 (v)

Pulled chicken sliders (2) with shredded iceberg and chipotle sauce and fries - \$16

Crumbed pork baguette with apple slaw, pickled onions and fries - \$17

Bowl of fries - \$6

Marinated local olives - \$7

Deli Platter for 1 – includes local cheeses, a selection of meats, crackers and chutney - \$17

Cheese Platter for 2 – Includes 3 cheeses with a selection of crackers, dried fruit and quince paste - \$24

Scones with home-made jam and whipped cream - \$9, with a pot of tea - \$12

\$10 children's menu (U-12)

Fish and chips with salad / Chicken nuggets and chips with salad / Lasagne with salad / Mini cheeseburger and chips / Sausages and chips. Bowl of vanilla ice-cream w/ chocolate or strawberry sauce - \$5