



Lunch Special – 2 courses for \$39

Mains - \$27 as stand alone

Seared Veal back strap, roast pumpkin, frisée, confit tomato, jus (gf, df)

Pan roast duck breast, beetroot purée, baby carrots, asparagus, jus (gf)

Whole roasted market fish, zucchini, tomato and herbs (gf, df)

Grilled eggplant, haloumi, cherry tomatoes, basil (gf)

Sides: Toasted sourdough with roast cherry tomatoes, Parmesan and Agro dolce (\$8 – serves 2)

Baby cos, roasted beets, ash chèvre, herb vinaigrette (\$9 – serves 2)

Bowl of crinkle cut chips - \$7 Marinated local olives - \$7

Desserts - \$15 as stand alone

Baked chocolate tart, raspberry ice cream, coulis (gf on request)

Vanilla creme brûlée, pistachio biscotti, mango, mint, coconut

Strawberry jelly, poached rhubarb, almond crumble (Gf, df, v)

All Day Menu

Beef burger with bacon, English cheddar, cranky sauce and pickles with chips - \$20 (gf on request)

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

Pulled pork sliders with coleslaw and chips - \$18 (gf on request)

Spinach and ricotta roll with rocket, sun dried tomatoes and Parmesan (v) - \$16

Roast pork belly, smashed cucumber salad, xo sauce (df) - \$19

Prawn roll with iceberg, spiced mayo and chips - \$19 (gf on request)

Deli Platter for 1 – includes local cheese, a selection of meats, crackers and chutney - \$19

Cheese Platter for 2 – Includes 3 cheeses with a selection of crackers, dried fruit and quince paste - \$27

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