



Lunch Special – 2 courses for \$41

Mains - \$29 as stand alone

Braised lamb - baked onion, soured cream and swede puree, crisp brussels sprouts

Roast chicken breast - sprouting lentils, vadouvan spice, kohlrabi, golden raisins, labna (gf)

Smoked salmon fillet – orange and miso braised fennel, French shallot, pureed carrot, samphire

House made tofu - kimchi leeks, sweet potato puree, grilled kernels of corn, garden sorrel (ve, gf, df)

Sides

Sautéed winter brassicas – pickled chilli, confit garlic (V, VE, GF, DF) serves 2 \$9

Potato dauphinoise – sourdough bread crumbs, caramelised onion, grated cheddar (V) serves 2 \$9

Bowl of Fries with aioli \$7 Sourdough bread - cultured butter, pink salt (GF on request) - \$4

Desserts - \$15 as stand alone

Flourless chocolate cake - creme fraiche parfait, pecan miso brittle, orange gel (v)

Rice pudding - fresh coconut cream, fresh coconut flesh, caramelised banana, puffed rice, peanut (v, ve, df, gf)

Mulled winter fruits – pain d'épice, cinnamon ice cream (v, gf on request)

All Day Menu

Local olives- pickled chilli, basil (v, ve, df, gf) \$7

Chickpea and cashew hummus, onion bhajis, kale crisps, curry oil (v, ve, df, gf) \$14

Beef burger- sharp cheddar, iceberg lettuce, pickles, thousand island sauce, fries (gf on request) \$20

Steak sandwich - kohlrabi, rocket, curry mayo, bap roll, fries (gf on request) \$21

Charcuterie plate for 2 - a selection of cured meat, dried peach, smoked tomato, bread sticks (df, gf on request) \$25

Chefs selection of local cheese for 2 - winter fruit, local honey comb, crackers (V, GF on request) \$27

Scones - house made seasonal jam and Chantilly cream (v) \$9 / \$12 with a pot of tea

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

Snack Plate: cheese, mortadella, crudites, fruit / Fish and chips with salad / Popcorn chicken with fries and salad / Macaroni and cheese with salad. Bowl of vanilla ice-cream w choice of sauce - \$5