

SEASONED LUNCH MENU

starters / entree

dukka grilled **ciabatta**, aged balsamic and extra virgin olive oil | 12

ham hock and split pea **arancini**, roast garlic aioli | 12

confit duck spring rolls, spiced plum sauce | 12

whole baked **camembert**, **confit garlic ciabatta** and fig glaze | 18 GFOR

Australian oysters: natural	½ dozen 18	dozen 34	GF
classic kilpatrick	½ dozen 20	dozen 36	GF
tomato and chilli consome	½ dozen 20	dozen 36	GF
speck , tomato, chilli and jarlsberg	½ dozen 20	dozen 36	GF

Vegetarian

arugula and smoked tomato salad, roast pine nuts, grano padano, goats feta E | 16

Stilton gnocchi, brussel sprout leaves, wood ear mushrooms, truffle cream, parmesan crisp
E | 16 M | 30

vegetable linguine, broccolini, baby capers, lemon, chilli, and baby spinach E | 16 M | 28 DF

Main

fried calamari, papaya, lime, chilli jam, chipotle aioli and arugula E | 17 GF DF

confit pork belly, fig jam, walnut crumb, roast baby carrots, jus E | 18 M | 32 GF DF

seared baby rainbow trout, preserved lemon, kalamata olive, fennel, heirloom cherry tomatoes, fondant potatoes, mustard gastrique E | 18 M | 32 GF DF

oxtail tortellini, charred broccolini, shimeji mushrooms, lotus root, porcini foam, jus, E | 17 M | 30

beef short ribs, charred cauliflower, roast hazelnuts, cauliflower and truffle puree, baby carrots, jus
E | 18 M | 34 GF

soft shell crab, smoked semi dried tomatoes, marinated goats feta, pine nuts, roquette, lime and chilli aioli
E | 18 M | 32

salmon linguine, broccolini, chilli, baby capers, lemon, olive oil, and fresh herbs E | 18 M | 32

beer battered fish and chips with arugula salad and aioli M | 22

300g rib fillet, balsamic onion jam, seasonal greens, house duck fat chips, with truffle salt M | 40



sides

combination of three sides from below | 20

beer battered fries with roast garlic aioli

pear, fennel, walnut, roquette, apple vinaigrette

seasonal greens with slithered almonds GFOR

arugula, pine nuts, smoked semi dried tomatoes, grano padano

dessert

chefs choice **crème brulee** with biscotti | 16 GFOR

seasonal sorbet, chocolate soil, balsamic glaze, fresh berries
| 14 GF DF Vegan

red wine poached pears, white chocolate ice cream, vanilla tuille | 16

chocolate fondant, raspberry coulis, torched meringue, coconut ice cream
| 16 GFOR

tasting plate - chefs selection of 3 desserts | 20

cheese

whole baked **camembert**, confit garlic ciabatta and fig glaze | 18 GFOR

small | 15 (choice of 2) large | 25 (choice of 4) extra cheese | 8

served with fresh nuts, dried fruit, grapes, lavash GFOR

d'affinois, **soft cheese** (france)

Maffra, **cheddar cloth** bound (australia)

Meredith **chevre ash** (australia)

cropwell bishop **stilton** (united kingdom)

