



Lunch Menu

2 courses \$29 including a glass of house wine

Poached Bendele Farm Chicken, glass noodle & wombok salad with roasted peanuts, snake beans, coriander & chilli (gf)

Pulled Rhodavale Pork, Kenilworth cheddar & refried bean chimichanga with avocado salsa, sour cream & green pepper ketchup

Truffled Wagyu Beef Burger with Gruyere, cornichons, caramelised onion & steak fries

Caesar Salad with sourdough croutons, crispy smoked Rhodavale ham hock, shaved Parmesan, poached egg & anchovies

Beer Battered Tin Can Bay Whiting with chips, salad & Peppers tartare sauce (*df*)

Tempeh & Eggplant San Choy Bau, cos lettuce & glutinous rice (gf) (v)

Spaghettini with barramundi, tomato, capers, garlic & parsley

Potato Gnocchi with lamb ragout, green beans & pecorino (*gf*)

Dessert (selection changes weekly)

Mango Panna Cotta with pineapple, mint salsa, toasted coconut (*gf*)

Sticky Date Pudding with butterscotch sauce and vanilla ice cream

gf – gluten free | v – vegetarian | df – dairy free