

\$35 Lunch Special



Includes Choice of Entree, Main and a glass of Hentley Farm villain and vixen GSM or Riesling

Starters

Choose a Starter of Your Choice:

Lobethal Cheddar Cheesy Garlic Bread (V)

Soup of The Day, please ask... (Ve)

Porcini & Black Truffle Arancini (V) (2 piece)
with pecorino cheese and Marinara sauce

Creamy Seafood Chowder +\$5
with prawns, fish, calamari, mussels and clams

Vegan "Scallops" (Ve, GFI)
with King oyster mushroom, cauliflower puree, roasted tomato sauce and Aleppo pepper

Add a Side +\$9

Garden Herb Salad (Ve, GFI)
with white wine vinegarett

Steamed Greens (GFI)
with butter, sea salt and toasted almond

Baked Potato Wedges (Ve, GFI)
with rosemary, olive oil, lemon

Mains

Roasted Chicken Supreme (GFI)
with braised leek, pumpkin puree, red cabbage and salsa verde

Crumbed SA Salt Bush Lamb Shoulder
with creamy mashed potato, green pea puree and red wine jus

Pappardelle Pasta
with beef cheek ragout, parmesan, ricotta, and gremolata

Harissa Carrots, Roasted Fennel & Red Onion (Ve, GFI)
with puy lentils and celery root puree

Crispy Salmon Fillet on Potato Puree (GFI) +\$10
with green pea and chorizo

Angus Striploin 300g (GFI) +\$20
with baked potato wedges, and your choice of red wine jus, tapenade butter or porcini mushroom sauce

Add a Dessert +\$16

Cardamom Poached Pear
with vanilla mascarpone and baked granola

Baklava Cheesecake
with warm cinnamon honey, walnut and pistachio

Warm Chocolate Pudding
with clotted cream and candied pecans

Sticky Toffee Pudding
with blood orange caramel sauce and ice-cream