

\$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 vinegarette

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

Salt Bush Lamb And Black Pepper Sausage
with herbed mash potato, minted peas and red wine sauce

Vegan Fettuccine Alfredo (VE)
with mushrooms, peas and Aleppo pepper flakes

Roasted Duck Breast
crushed potato, baby beets and blackberry jus

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

Classic Vanilla Crème Brûlée
with fresh berries