

🔥 Lunch Menu

Entrée

House sourdough bread, extra virgin and cultured butter	V/NF/GF	5	Grilled chorizo bruschetta with organic snow pea tendrils	GF/DF/NF	19
Grilled King prawns, lemon and chill mayo	GF/NF	19	Seared local scallops with Parma crudité and house made aioli	DF/GF/NF	20
Slow roasted Berkshire pork belly, rhubarb and apple martini	GF/DF/NF	19	Prosciutto di Parma 18 months, olives and bread	GF/DF/NF	26
Blueswimmer crab salad, lime, fennel, radish and tarragon	GF/NF/DF	22	Roasted beets, salted walnuts, blueberries and goat cheese	GF/V	17
Wild mushrooms with gremolata	V/GF/DF	16			

Mains *include your choice of side and condiment* GF/DF/NF

Chargrilled Black Angus fillet tenderloin	250gr	52	Black Angus Rib eye on the bone	400gr	63
Slow roasted Suckling Lamb, 6 hours	400gr portion	54	Pan tossed and oven roasted fish of the day		MP
Free range chargrilled Chicken Supreme	250gr	32	Wagyu Short ribs, 6 hours	400gr	45

Sides **9**

Sweet potato chips
 Green beans and kale sauteed
 Dutch yellow potatoes roasted in herbs and garlic
 Pear, snow pea tendrils and walnut salad
 Seasonal leaves, parmesan and mustard vinaigrette

Condiments **3**

Horseradish relish
 Scented apple
 Shiras beef jus
 Roasted garlic aioli
 Blue cheese cream

Chefs Tasting Banquet \$49pp minimum 2 people

\$21 Lunch Specials choose 1

Open sandwich of suckling lamb with piquillo peppers and aioli DF
 Salad of suckling pig, blanched cabbage and broccoli GF/DF
 Crispy chicken tenderloin with green beans and peppers
 House best pizza of the day
 House wagyu beef cheeseburger served with steak fries

\$29 Lunch Specials choose 1 with included house beverage

Chargrilled Angus rump served sliced with sweet potato chips GF/DF
 Ravioli filled with wild mushrooms, basil pesto and broad beans V/NF/Vegan option
 Chargrilled free range chicken supreme with seasonal salad GF
 Risotto "marisco" scallops, king prawns and blueswimmer crab GF