



## Lunch

### Starters

Garlic and herb sourdough \$6

Olive plate

(Marinated olives, caramelised balsamic, dukkah) \$8

Mezze plate

(Olives, chargrilled haloumi, semi dried tomatoes, eggplant, meatballs and condiments) \$25

### Something light \$18

House salad- baby spinach, cherry tomatoes, capers, bocconcini, Spanish onion, croutons, olives, poached egg and a red wine vinaigrette

King prawn, mango and avocado salad- fresh king prawns served with mango, avocado, mixed greens and a house made vinaigrette

Peppered lamb salad- peppered lamb fillets with a crunchy garden salad and a balsamic reduction

Thai chicken salad

Vegetable risotto- with marinated fetta

Tomato and beetroot tart- with goat's cheese and balsamic

Ploughman's lunch- cheese, pickled onions, leg ham, chutney, artichoke, and sourdough

Beer battered fish and chips

Sandwiches- ham cheese tomato, chicken, cucumber and aioli \$6

### Something more \$25

Pork belly, pressed, with a sweet pear puree and poached asparagus

Lamb, 3 points, served aside a rosemary and pumpkin tart

Pan fried Atlantic salmon with tomato, avocado, rocket and Spanish onion

### Desserts \$12

Lemon tart, served with vanilla bean ice cream

Chocolate hazelnut semi freddo served with a berry coulis

Cinnamon, vanilla pannacotta with cinnamon soil and espresso syrup

Strawberries mille feuille

### Smaller sweets

Caramel slice served with whipped cream \$4.50

Melting moments two for \$3.50

Scones with jam and cream \$6

Coffee and cake of the day- \$9.50

