



LUNCH

(Available 11am – 2.30pm)

HOUSE-MADE SEAFOOD CHOWDER | \$30

toasted focaccia, garlic + herb butter

PORK BELLY SANDWICH | \$28 [GFA][DF]

creamy wholegrain mustard mayonnaise, house-made slaw, plum sauce,
shoestring fries + aioli

SLOW COOKED LAMB PIE | \$33

pea puree, beef fat potatoes, shiraz jus

PORTOBELLO MUSHROOM RISOTTO | \$30 [V][GF]

sun-dried tomatoes, baby spinach, thyme, rosemary, parmesan

ADD CHICKEN | \$8

GRILLED CHICKEN + ISRAELI COUS COUS SALAD | \$31 [GFA][DFA]

roast pumpkin, kumara, sunflower seeds, mixed leaves, red onion, feta, pesto aioli

CAJUN BUTTERMILK FRIED CHICKEN BURGER | \$30

shredded lettuce, American cheddar, pickled red onion, garlic aioli, shoestring fries + aioli

BEER BATTERED FISH | \$32 [GFA][DF]

house-made tartare sauce, mixed leaf salad, shoestring fries + aioli

SCOTCH FILLET SANDWICH | \$33

horseradish crème fraîche, caramelised onion, rocket, parmesan, jalapeno + caper aioli,
beer battered steak cut fries + aioli

PRIME SCOTCH FILLET | \$49 [GF][DFA]

beef fat potatoes, rocket, cherry tomato + parmesan salad, peppercorn sauce