



Relax with our WEEKEND LUNCH

Entrée

Smoked Brisket Croquettes

Cheddar | jalapeno | chipotle BBQ aioli

\$16

Salt & Pepper Calamari

Chilli aioli

\$16

Tomato & Mozzarella Bruschetta

Vine ripened tomato (v)

\$16

Mains

Roasted Beetroot Salad

Orange | walnut | rocket | goat cheese (v) (gf)

\$16

Caesar Salad

Soft poached egg | anchovies | chef's signature Caesar dressing (v)

Add salt and pepper calamari or chicken \$5

\$16

Smoked Garlic Roasted Field Mushroom

Haloumi | sweet potato | warm spicy quinoa salad (v) (gf)

\$26

Wild Mushroom Stuffed Chicken Breast

Goat cheese mash | honey roasted carrots | quince jus (gf)

\$28

Crispy Skinned Atlantic Salmon

Warm potato | asparagus | tomato salad | salsa verde (gf)

\$29

Chilli Caramel Pork Belly

Coconut rice | herb salad (gf)

\$29

300g Bindaree 100 day grain fed rump

Thick cut chips | garden salad | creamy pepper and brandy sauce or bacon and blue cheese sauce

\$33

\$5 supplement*

300g Kimberley Red grass fed sirloin

Thick cut chips | garden salad | creamy pepper and brandy sauce or bacon and blue cheese sauce

\$39

\$10 supplement*

Dessert

Cappuccino crème brulee | Tangy lemon cheesecake | Pavlova

All \$16 each

A la carte as priced | 2 courses \$39 | 3 courses \$49

* Supplement – additional as indicated