

## Lunch a la carte menu

### Bruschettas

Pomodori: vine ripened tomato, basil, olive oil, Balsamic, touch of Parmesan	12.5
Smoked salmon: seasoned sour cream, onions, capers	13.5
Aussie: crispy bacon, tomatoes, mozzarella cheese	13.5
Leg ham: avocado and roasted capsicum	13.5

### Entrées

Ceviche 2011, ocean trout, sea perch & prawns marinated in citrus juice, chilli, tomato, corn and coriander coulis	16.5
Duck liver parfait, currant chutney, crusty bread	14.5
Crispy tempura prawns, ponzu sauce	16.5
Seared scallops snow pea & avocado salsa, wasabi dressing	16.5

### Salads & Sides

Baby spinach salad, egg, roasted pumpkin, beetroot, goats cheese, pine nuts, Spanish onion	16.5
Chicken schnitzel & avocado salad	16.5
Soy honey marinated beef salad with feta cheese	16.5
Garden salad	9.5
Chips, herb aioli   Crushed potatoes, thyme & prosciutto   Mashed potatoes	6.5
Seasonal vegetables plate	8.5
Sourdough bread, olive oil, balsamic vinegar, daily dip	5

## Lunch a la carte menu

### Mains

Porcini mushroom & herb risotto, rocket leaves	15.5
Smoked salmon risotto, rocket leaves	16.5
Mongolian chicken or beef, vegetables, shallots, fresh chilli, jasmine rice	18.5
Homemade potato gnocchi, tomato & basil sauce	15.5
Homemade potato gnocchi, blue cheese, walnut & spinach sauce	17.5
Prawn linguini, fresh tomato, chilli & garlic	21.5
Chicken rigatoni, basil pesto, Parmesan cheese	19.5
Wagyu meat balls, linguini, tomato sauce	21.5
Flathead fillets in crispy tempura batter, chips, salad, tartare sauce	22.5
Slow cooked Petuna ocean trout, wasabi mashed potatoes, steamed gai larn, soy & lime beurre blanc	31.5
Cornfed chicken and ceps ballottine, asparagus, broad beans, mushrooms	29.5
Five spice crispy duck, roasted pumpkin, broccolini, star anis & orange glaze	33.5
Ras el-hanout slow roasted lamb rump, spiced chickpeas, greens	32.5
300gr Aged prime fillet of beef, truffle infused potato puree, seasonal vegetables, porcini mushroom sauce	36.5
450gr Dry aged rib eye fillet, chips, seasonal vegetables, creamy green peppercorn & bacon sauce	44.5

**Chef: Niklas Eberhardt**