

LUNCH MENU

Daily 12-3pm

STARTERS

Salmon ceviche, BBQ corn salsa, avocado, chilli lime dressing & corn tostadas *	16
Salt and Szechuan pepper calamari with greens & chipotle mayo *	16
Baked sea scallops with hazelnut picada & café de Paris butter *	16
Peking duck pancakes with cucumber & hoisin sauce	16
Lightly battered zucchini flowers filled with three cheeses & truffle honey (v)	16

MAINS

Beer battered market fish & chips with tartare sauce	26
Potato gnocchi with buffalo mozzarella, pesto & lemon oil (v)	26
Zucchini & haloumi fritters with smoked salmon, avocado puree & pickled chilli	28
Chicken katsu salad, cabbage, shallot, pickled carrot, sesame-ginger dressing	28
Pan fried barramundi fillet with sweet ginger dressing & Asian greens*	30
Pan-roasted Tasmanian salmon with pickled beetroot, fennel salad & aioli *	30
Braised beef cheeks, root vegetables, pearl couscous & red wine jus *	32

DESSERTS

Passionfruit curd, Italian meringue & shortcrust crumble	12
Sticky date pudding with PX butterscotch sauce vanilla ice cream	12
Lindt dark chocolate mousse, Dulce de Leche, almond crumble *	12

CHEESE BOARD

A choice of 2 cheeses served with preserve & crackers	18
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Soft: Castello Double Cream Brie, Denmark

Goat Cheese: Picandou, France

Soft Blue: Milawa Blue, Australia

Cow's Milk Cheddar: Maffra Cloth Aged Cheddar, Australia

KIDS (ages 4-12yrs)

Crumbed Fish & Chips Crumbed Chicken Tenders & Chips Napolitano Pasta	10
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