

lunch special

1 COURSE 26 2 COURSE 34 3 COURSES 42

ENTREE

KORMA ARANCINI (2)

toasted coconut, mango gel, mint lassi (veo)

SALT & PEPPER SQUID aioli, lemon, rocket salad

LAMB CROQUETTE (2) pea puree, peppered puff pastry, pickled asparagus

MAIN

CRUMBED COORONG MULLET FILLETS fries, salad, aioli

PORK SCHNITZEL pan fried, fries, salad, jus

JERK CHICKEN SALAD caramelized watermelon, heirloom tomato, lettuce, roasted sunflower seed, mint raita

SPICED LENTIL WELLINGTON mushroom glaze, baby carrots, pommes puree (ve)

STONEGRILL 200GM KERWEE MB 6-7 WAGYU RUMP served with a sweet corn rib with miso butter (gf)

WAGYU AND CHORIZO BURGER bacon, american cheese, lettuce, tomato, aioli, brioche bun, fries

STEAK SAUCES

FOREST MUSHROOM RAGOUT | BEARNAISE

4

RED WINE JUS | BACON & SHALLOT GLAZE

DESSERT

WHITE CHOCOLATE AND RASPBERRY BLONDIE turkish delight ice cream, rose syrup, pashmak

GLAZED CHOCOLATE MOUSSE orange curd, candied macadamia, orange gel (gf)

ADD A SIDE

CHARRED BABY COS parmesan cheese, anchovy dressing, crisp prosciutto 11

SALT & VINEGAR ONION RINGS 10

FRIES aioli, prosciutto salt 10

HEIRLOOM CARROTS honey, almond, goats cheese (gf) 10

BROCCOLINI sesame & garlic (gf) 10

AVAILABLE LUNCHTIME ONLY TUESDAY - FRIDAY,
FROM JANUARY TILL OCTOBER.

(gf) gluten free (v) vegetarian (ve) vegan (o) option available