

1 COURSE 29.5    2 COURSE 38.5    3 COURSES 48

AVAILABLE LUNCHTIME ONLY TUESDAY - FRIDAY

## ENTREE

ROASTED CAPSICUM ARANCINI romesco, hazelnut, fetta (veo)

SALT & PEPPER SQUID asian slaw, thai style dressing (i)

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

## MAIN

STONEGRILL 200GM STOCKYARD 6-7MB ROSTBIFF RUMP corn ribs (gf) +3

STONEGRILL 300G SIRLOIN corn ribs (gf) + 10

HOUSE CRUMBED SOUTH AUSTRALIAN FLAKE fries, salad, aioli (a)

PAN FRIED PORK SCHNITZEL fries, green goddess salad

GREEN GODDESS CHICKEN SALAD lettuce, cucumber, spring onion, mint, chives, pepitas, avocado dressing (gfo)

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

ROASTED WITLOF almond gazpacho, caramelised grapes, dukkah (ve) (gf)

## DESSERT

SALTED CARAMEL PANNACOTTA banana, chocolate crumbs, coconut (gf)

WHITE WINE BRAISED PEAR peach gel, almond crumb, lemon sorbet (gf)

CHOCOLATE BOMBE ALASKA caramel mud cake, meringue

(gf) gluten free (v) vegetarian (ve) vegan (o) option available (i) international seafood (a) australian seafood

1.1% surcharge applies to all EFTPOS transactions

## STEAK SAUCES (gf)

FOREST MUSHROOM RAGOUT | BEARNAISE

RED WINE JUS | BACON & SHALLOT GLAZE

4

## ADD A SIDE

FRIES aioli, prosciutto salt 12

SALT & VINEGAR ONION RINGS (v) 15

CHARRED BABY COS parmesan cheese, anchovy dressing, crisp prosciutto (gfo) 15

HEIRLOOM CARROTS honey, almond, goats cheese (gfo) (v) 15

BROCCOLINI sesame & garlic (gfo) (ve) 15

LOW & NON ALCOHOLIC DRINKS 150ml 250ml

WOLF BLASS SAUV BLANC (0%) 9 14

WOLF BLASS SHIRAZ (0%) 9 14

425ml 570ml

GREAT NORTHERN SUPER CRISP 11.5 14.5

HAHN SUPER DRY 3.5% 10 13

XXXX GOLD 10 12.5

GUINNESS ZERO 440ml 11

*lunch special*

