

Winter Lunch Menu

Marinated olives & Meredith goat's cheese 12

Edamame 8 Spiced Almonds 7

Chorizo, piquillo peppers, rocket & crostini 12

Charcuterie board & pickles 12 per person

Entree

Heirloom carrots, winter vegetables, capers, shallot & Meredith goat's cheese

15

Fish broth of saffron, chilli, lemongrass, mountain vegetables & poached egg

14

Wild Queensland prawns rice noodles, garlic stem, chilli syrup, coriander & mint

18

Green tea cured ocean trout, capers, black olive caramel & pickled seaweed salad

15

Pork terrine, organic sour dough, parsley caper & shallot salad

14

Main

Beer battered market fish & chips, pickled shallot & tartare

24

150gm Gippsland grass fed Scotch fillet, Miso mayonnaise & kipfler potatoes

24

Mushroom, thyme & talleggio risotto

20

Pork belly, lentils du puy pickled prunes & cider jus

23

Braised lamb shank ragout, pappardelle, chrysanthemum leaf, mint & pomegranite

25

Tasmanian rockling, fricassee of Asian mushrooms & chard leaves

24

Sides

Potatoes 9 Side salad 9 Greens 9 Chips 7.5

Lunch time special Monday – Saturday 2 courses \$25

Plus a glass of house wine \$30 (changes daily)