



## LUNCH

### ENTREE

House marinated olives, pumpkin, sumac, chickpea  
dip, grissini  
6

Harrisa & honey roasted cauliflower salad,  
chickpea, almonds, pomegranate  
19

Roman style gnocchi, braised duck, peas, truffle  
parsley, pecorino  
23

Zucchini flower, stuffed with ricotta, feta, herbs,  
black garlic mayo  
5 each

Local burrata, smokey eggplant puree, marinated  
tomato, capsicum, aged balsamic  
21

## **MAINS**

Blue swimmer crab sandwich, lettuce, mayo,  
potato crisp

19

Rare eye beef salad, tonnato sauce, rocket, caper,  
lemon, parmesan

21

Spinach ricotta tart, butter lettuce salad

21

Beer battered market fish, chips, lemon tartare

24

House made slow cooked beef lasagne, mixed salad

21

## **SIDES**

Fries

8

Roasted broccoli, brown butter vinegar, parmesan,  
pangratatto

10

Butter lettuce, eshallots, capers,  
mustard & honey dressing

8

## DESSERTS

Belgian chocolate pavé, chocolate short bread,  
chocolate sorbet

18

Fromage du jour  
with sourdough fruit toast, whipped honey

16

Salted caramel parfait, honeycomb, toffee  
apple puree

16

Affogato  
choice of Bailey's, Kahlua or Frangelico liqueur  
with savoiardi

16

Selection of ice cream & sorbets (two scoops)

12

### ***Dessert Wines by the glass 10***

*Hungerford Hill Classic River, Botrytis Semillion*

*Dunes & Greene sparkling Moscato*

*Hungerford Hill Tawny Port*