



## *lunch*

### *entrees*

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oysters freshly shucked to order	¼ doz	½ doz
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
roasted garlic & thyme flat bread (V)		9.5
chef selection soup, charred brioche (V)		11.5
zucchini fritters with chickpea flour, sour cream & chive (V,GF)		14.5
chicken and mushroom dumplings, Asian salad & charred lime, ponzu dressing		14.5
sautéed cajun spiced calamari tossed with stir fried vegetables (GF,LF)		18.5

### *mains*

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char grilled striploin, garlic & thyme smashed kipfler potatoes, sautéed silverbeet, jus (GF)	38
garlic & red wine slow cooked lamb shank, sweet potato mash, broccolini (GF)	34
brined chicken breast, charred asparagus, vine ripened tomatoes, white wine rosemary infused sauce (GF)	34
pulled duck salad, spinach, orange segments, red onion, shaved radish & fennel, house dressing (GF)	28
red bean & lentil curry, saffron rice, pappadum (V)	28
creamy sundried tomato pasta, spinach, fetta (V)	26
traditional pasta bolognaises, parmesan cheese	23.5
beer battered whiting fillet, steak fries, garden salad, tartare sauce	22.5
chicken and mushroom dumplings, Asian salad & charred lime, ponzu dressing	21.5

### *pizzas*

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slow cooked lamb, spinach, red onion, olives, tomato, mozzarella cheese, tzatziki sauce	24.5
pulled pork belly, rocket, chilli, onion, coriander, mozzarella cheese	24.5
smoked ham, pineapple, napoli, mozzarella cheese	22.5
gourmet margarita – cherry tomato, fresh basil mozzarella cheese (V)	19.5

### *sides*

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beer battered fries (V,LF)	9
char grilled broccoli, dukkha (V,GF,LF)	9
smashed chats, rosemary salt (V,GF,LF)	9
blanched mixed greens, ponzu dressing (V,GF,LF)	9