



lunch special

two courses and a glass of house wine \$35

entree

salad of sumac spiced lamb, freekeh, pomegranate,
shanklish & lemon yoghurt

sweetcorn risotto with basil & parmesan

vegetable minestrone soup

petuna smoked tasmanian salmon, crème fraiche, baby cress & rye

main course

panfried potato gnocchi
with roasted butternut pumpkin, fresh ricotta & sage

salmon fishcakes with sautéed spinach & sorrel sauce

handmade spinach ravioli with milawa blue cheese,
wild rocket & toasted pinenuts

victorian grainfed minute steak
with olive oil mash, spinach & bordelaise sauce

dessert

raspberry and white chocolate mousse bomb

selection of local cheese with quince paste & oatmeal crackers

apple & almond crumble tart with vanilla ice cream

available from 12.00pm – 2.00pm, monday to friday

2016 – dish was awarded 2 chefs hats
in Gault & Millau restaurant guide

price & menu items subject to change without notification