



lunch special

two courses and a glass of house wine \$35

entree

petuna smoked tasmanian salmon, frisse, pickled cucumber, cauliflower cream, salmon pearls & nasturtium

fior di latte, trellis tomatoes, wild rocket & olive oil

middle eastern inspired freekeh & lentil salad with almonds, spiced cauliflower, sweet potato, shanklish & pomegranate

roma tomato risotto with zucchini, chili & basil

main course

handmade spinach & ricotta ravioli with red pepper sauce, fried eggplant, wild rocket & pangrattato

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

salmon fishcakes with sautéed spinach & sorrel sauce

panfried potato gnocchi with swiss brown & field mushrooms,
brown butter & sage

dessert

sticky toffee pudding, pear puree & butterscotch sauce & vanilla ice cream

warm vanilla & raspberry almondine, chilled custard,
lemon balm & raspberry sauce

selection of local cheese with quince paste & oatmeal crackers

available from 12.00pm – 2.00pm, monday to friday

2016 / 2017 – dish was awarded 2 chefs hats
in Gault & Millau restaurant guide

price & menu items subject to change without notification