



## LUNCH MENU

Warm Organic Ciabatta bread– choice of olive oil & balsamic dressing **or** roasted with a rosemary smoked garlic butter \$ 8

S.O.D – Homemade soup of the day with crusty bread \$10

Smoked Salmon pate – sour dough, chutney & salad \$14

Sumac deep fried calamari – side salad & lime mayo e\$15 m\$24



gf Beef carpaccio – rocket salad, sautéed potatoes & dressing \$16

gf Blue Brie & chive double baked soufflé – apple & walnut salad \$15

6oz Buffalo burger – topped with pesto & bocconcini, sweet potato crisps, fresh garden salad \$18

v gf Grilled artichoke risotto – rocket & macadamia \$18

v Mediterranean vegetable filo parcel –roast tomato & olive sauce, garden salad \$17

Roasted Pork Loin- roasted peach filo tartlet, fondant potato, green beans & a tarragon cream sauce \$25

gf Beef medallions (free range, grass fed) – hand cut chips fried in palm oil , fresh garden salad, parsley butter \$25

gf F.O.D – Fresh fish of the day served with garnishes of the day (please ask your host) \$25

gf – gluten free

“Where the locals dine”

### Express Menu

for all you workers

\*includes a beverage of your choice

Smoked Salmon pate – \$18

gf Beef carpaccio – \$20

Homemade soup – \$14

### Sides

\$5.00

Roasted vegetables

Hand cut chips

Garden salad

### Extras

\$1.00

Lime aioli

Tomato compote

### Dessert Combo

Gluten free citrus cake

+

cup of organic coffee/tea

\$8.50

20% surcharge on public holidays