



## LUNCH

Mon-Fri 12.00-2.30  
Sat-Sun 12.00-2.00



Sandwiches, salads,  
savouries & sweets  
available all day.

Please check the  
cabinet & blackboard  
menu for today's  
selection.

No itemised split bills,  
we will happily process  
separate payments.

15% surcharge on  
public holidays.

Please advise our team  
of any allergies or  
dietary requirements  
prior to ordering.

<b>BURRATA</b> (V, GF available)	19
Shell of mozzarella filled with strips of mozzarella bathed in cream, served on a bed of sticky roasted tomatoes & capsicum, basil pesto, rocket & pine nuts served with toasted Turkish bread, olive oil & caramelised balsamic vinegar <i>Wine pairing: La Gioiosa Prosecco / 200ml 10</i>	
<b>CHICKEN &amp; MANGO SALAD</b>	20
With capsicum, slaw, mesculin, candied macadamia nuts & a citrus vinaigrette <i>Wine pairing: The Lane Sauvignon Blanc / Glass 8</i>	
<b>MUSHROOM TRUFFLE RISOTTO</b> (V)	20
Creamy risotto cooked with white truffle, mushrooms & a hint of lemon. Finished with parmesan cheese <i>Wine pairing: Ad Hoc Hen &amp; Chicken Chardonnay / Glass 8</i>	
<b>MISO SOUP WITH BOK CHOY &amp; UDON NOODLES</b> (VEGAN)	18
With seaweed & chilli, finished with shallots & black sesame Add prawns	+7
<i>Wine pairing: Gemtree Organic Fiano / Glass 8</i>	
<b>SLOW COOKED BEEF RAGU</b>	25
Slow cooked beef shoulder in a rich tomato & red wine sauce with hints of thyme, rosemary, served on pappardelle pasta & finished with parmesan cheese <i>Wine pairing: Rymill Classic Shiraz / Glass 8</i>	
<b>JAPANESE FRIED MUSHROOM KARAAGE BURGER</b> (V)	19
With Asian slaw, smashed avo & kewpie mayo. Served with seasoned crunchy potato fries <i>Wine pairing: Robert Oatley Signature Pinot Noir / Glass 8</i>	
<b>BOTERO BEEF BURGER</b>	22
House made beef pattie with a blend of brisket and chuck mince, American cheese, red onion, tomato & lettuce, with chipotle sauce, topped with onion rings. Served with seasoned crunchy potato fries <i>Beer pairing: Corona Lager / 7</i>	
<b>LIME &amp; SUMAC SPICED BARRAMUNDI</b> (GF)	30
Served with an avocado mousse & a pearl cous cous salad finished with parsnip crisps & caramelised balsamic vinegar <i>Wine pairing: Bremerton Vermentino / Glass 9</i>	
<b>KIDS LUNCH</b>	
<b>CHICKEN STRIPS</b> with crunchy fries & sauce	12
<b>CHICKEN SCHNITZEL BURGER</b> with lettuce, aioli, cheese & crunchy fries	15