

# LUNCH MENU

## SALAD

Warm beetroot and lentil salad, marinated feta, walnuts and burnt honey dressing	\$14.0
Slow cooked, crispy pork belly, apple, rocket and radish salad with honey mustard dressing	\$18.0
Marinated and crumbed king prawns with cos, fennel and orange	\$20.0
Crispy prosciutto, red grape and gorgonzola salad with balsamic dressing	\$16.0

## PASTA

House made gnocchi, pan-fried with roasted mushrooms, basil and parmesan	\$23.0
Zucchini, lemon and mint risotto with taleggio	\$21.0
Penne with braised ox tail, tomato, sage and parmesan	\$23.0
Confit duck risotto with leek, grilled pear and balsamic reduction	\$26.0

## MAINS

Wood roasted sustainable market fish with provincial vegetables and fennel infused oil (please see specials board)	MP
12 hour slow cooked beef spare ribs, honey, garlic, chilli and mash potato	\$26.0
Prime cut special (please see specials board)	MP

## SIDES

Mashed potato	\$8.0
Hand cut chips with aioli	\$9.5
Sautéed broccoli with bacon and garlic chips	\$7.5
Cos lettuce salad	\$8.0
Buttered brussel sprouts and bacon	\$7.5