



- LUNCH MENU -

- BREADS -

Tomato bruschetta w/ balsamic and feta / \$16
Bread with local olive oil and balsamic / \$12

- ENTREES -

Mixed handmade gyoza w/ pickled vegetables \$23
Tempura Prawns w/ Asian salad / \$24
Local duck San Choy Bau in lettuce / \$25
Fraser Isle Spanner crab omelette / \$26

- MAINS -

Crispy skin pork belly w/ cauliflower and sherry prunes / \$36
Lamb w/ rosemary polenta, charred leek, udder-farm yoghurt / \$36
Beef w/ quinoa, carrot and broccolini / \$38
Prawn linguine w/ chilli, tomato and basil / \$35

- DESSERTS -

Chocolate, muesli, blueberry
Artisan Pina-colada
Lemon Meringue
Traditional Affogato
\$15

- SHARE PLATTERS -

Hunter Valley Cheese Platter w/ crackers and fruits / \$45
Artisan Meat Board with house pickled vegetables and local cheeses / \$55
