

lunch

<i>heirloom tomato caprese salad with roasted pine nut and balsamic glaze (vg/gf)</i>	<i>\$18</i>
<i>wild mushroom and sous-vide egg salad and bacon dust (gf)</i>	<i>\$18</i>
<i>roasted pumpkin and pea risotto with feta cheese (gf)</i>	<i>\$19</i>
<i>panko crumbed calamari toss with szechuan pepper, chips and lime aioli</i>	<i>\$19</i>
<i>beer battered dill infused whiting, chips and tarter sauce</i>	<i>\$19</i>
<i>steak sandwich with chips & aioli</i>	<i>\$24</i>
<i>parmesan and herb crumbed chicken parmigiana with chips</i>	<i>\$25</i>
<i>pan seared salmon with chips & salad (df)</i>	<i>\$28</i>

sides

\$8

<i>mixed garden salad with lemon vinaigrette (vg/gf/df)</i>
<i>beer batter chips with salt flakes & lime aioli (vg)</i>
<i>steamed seasonal vegetable (vg/gf)</i>
<i>rustic garlic mashed potato (vg/gf)</i>

dessert

<i>hot apple crumble, warmed anglaise sauce, vanilla bean ice cream</i>	<i>\$15</i>
<i>white & dark chocolate charlotte with salted caramel sauce</i>	<i>\$15</i>
<i>vanilla bean panna cotta with strawberry syrup and almond biscotti</i>	<i>\$15</i>

kid's menu

<i>penne bolognese with cheese</i>	<i>\$10</i>
<i>sliders cheeseburger and chips</i>	<i>\$12</i>
<i>crumbed chicken and chips with salad</i>	<i>\$14</i>
<i>ham & cheese pizza</i>	<i>\$12</i>
<i>3 scoops ice cream</i>	<i>\$8</i>