

## FRIDAY LUNCH MENU

11.30am – 2pm

Shed Olives (gf)	9
Bread, balsamic/olive oil, dukkah (gfo)	14
Chilli squid, lemon aioli (gf, df)	24
Arancini, parmesan, aioli (3) (gf,v)	18
Butter bean guacamole w corn chips (gf, v, vg)	16
Sourdough bruschetta w mushroom, pesto & parmesan (gfo)	14
Sort of Caesar, bacon, parmesan, pistachio & chive (gf)	22
Prosciutto, rockmelon, pesto & balsamic (gf)	20
Flaked salmon, potato salad, capers, chives (gf)	24
Chips, rosemary salt, aioli (gf, v, vg)	12
Limoncello Crème Brulee (gf)	15

### Gourmet Cheeseboards (serves 2-3)

2 cheese	47.50
GF	+ 4
+ Prosciutto 7.50	+ Additional cheese 9.0

Selected cheeses, seasonal fruit, house marinated olives, house made dip, spiced figs, pickled vege, quince paste served with lavosh

**Cheeses:** Red Leicester, Tarago River Shadows of Blue, Nullabor Creamy,Manchego, Maffra cloth aged cheddar