

FRIDAY LUNCH MENU

11.30am – 2pm

Sizzling garlic & chilli prawns with sourdough gfo, df	26
Arancini, parmesan, aioli (3) gf, v	18
Sourdough bruschetta w mushroom, pesto & parmesan gfo	14
Sort of Caesar, bacon, parmesan, pistachio & chive gf	22
Add chicken + 10	
Buttermilk chicken tenders, hot sauce, celery & ranch gf	24
Steak sandwich, bacon, swiss cheese, tomato, relish, rocket, aioli	28
Fish n Chips, pickled onion, apple remoulade, rocket	32
Chips, rosemary salt gf, v, vg	12
Add aioli or tomato sauce +2	

Gourmet Cheeseboards (serves 2-3)

2 cheese	55.0
GF + 4	
+ Prosciutto 10.0	+ 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