

2 Course Spring Lunch Menu

Weekdays \$25

Weekends \$28

To Start

Garlic and Parmesan Bread

With rosemary oil and lemon

House Made Sourdough

Aged balsamic, olive oil, Persian dukkah

Main

Tempura Fish Tacos

Mango, lime and coriander salsa, balsamic aioli

Sea Salt, Chilli and Cracked Pepper Calamari

Cool garden salad, chunky chips, balsamic aioli

Parsley and Parmesan Crusted Chicken Schnitzel

Kale slaw, chunky chips, trio of dipping sauces: whisky barbecue sauce, aioli, house mustard

Maple and Cinnamon Glazed Pork belly

Dutch carrots, green apple and red cabbage salad

Traditional Fish and Chips

Mixed leaf salad, chunky fries, mushie peas, tartare and lemon

Garden and Vine Fettucini

Chilli, olive, garlic, basil, sun-dried tomato, eggplant

Carbonara Penne

Garlic, cream, egg, mushroom, bacon, shallots