

Lunch

ROAST BEETROOT SALAD	18.0
<i>Celeriac, macadamia, lemon myrtle vgn gf h</i>	
+ chicken	+ 4.0
CASARECCE, ROASTED PUMPKIN & PANCETTA	24.0
<i>Cavolo nero, burnt butter & Parmesan</i>	
RISOTTO ALLA MILANESE	24.0
<i>Saffron risotto, lemon, garlic & parsley gf v</i>	
+ slow cooked beef	+ 9.0
ROAST CHICKEN BREAST	24.0
<i>Warrigal greens, carrot, Quandong jus, salsa verde gf df</i>	
THAI DUCK RED CURRY	24.0
<i>Lychee, pineapple, eggplant, morning glory, jasmine rice gf df h</i>	
STEAMED BARRAMUNDI	29.0
<i>Roast fennel, Jerusalem artichoke, garlic & parsley gf df h</i>	
ROAST CHAT POTATOES	9.0
<i>Garlic & native thyme vgn gf h</i>	

DESSERTS

APPLE GRANITA	12.0
<i>Almond cream, Davidson plum, mint vgn gf h</i>	
BASQUE CHEESECAKE	14.0
<i>White chocolate crumb, wattle seed cream v h</i>	
STEAMED ORANGE & GOLDEN SYRUP PUDDING	14.0
<i>Whipped custard & poppy seed praline v h</i>	
SELECTION OF AUSTRALIAN CHEESE	16.0
+ accompaniments * v	

v-vegetarian vgn-vegan gf-gluten free df-dairy free h-halal * gluten free on request * native ingredients italicized

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee our food will be allergen free. Please do speak with a staff member for any requests.

July specials

1st – 5th July

Flat iron steak, roast portobello mushrooms
with spinach & kombu butter gf 24.0

8th – 12th July NAIDOC WEEK

11th July - **World Chocolate Day**. Enjoy a free chocolate with each coffee

Warm sweet potato salad, green bean & karkalla salad
with *native nham jim* & *macadamia* vgn 24.0

15th – 19th July

Mulligatawny soup: Spiced chicken, coconut milk & rice
with warm roti h 16.5

22nd – 26th July

Beef bourguignon, celeriac puree
bacon, onion & mushroom gf 24.0

29th – 2nd August

Greek lamb, lemon potatoes, oregano, feta & olive gf 24.0

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