

Lunch Menu

Small plates

Chips, Murray River rosemary salt flakes, aioli	7.5
Crumbed Queen olives + wild Australian olives, ciabatta, aioli	12
Tempura prawns, slaw, Malaysian chilli mayo	18
Chicken + pickled ginger wontons, crispy Funori, street chilli sauce	16
Tempura local zucchini flowers, whipped feta, Tablelands rain forest honey, romesco, pumpkin, grains, elk, Joseph cold press virgin olive oil	18
Chiang Mai curry chicken noodle soup	17
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18

Larger Plates

Fettuccini, prawns, calamari, clams, chilli, garlic, evoo	24
Orecchiette pasta, cep cream, peas, pickled cauliflower, grana	22
Bento- Chiang Mai curry chicken noodle soup, Tempura prawns with slaw, Chicken + pickled ginger wontons, Sichuan calamari on Malaysian chilli sauce	24
Chicken salad- grains, tomatoes, corn, avocado, grilled haloumi, spinach, romesco mayonnaise	20
Herb panko chicken, chips, Winter beans, baby beets, barley, lemon dressing	25
Aleppo-style flat BBQ chicken, walnut lemon + mint, muhammara labneh	29
Barramundi + chips, salad of pumpkin, corn salsa, feta, lemon pickle – <i>grilled or battered</i>	22 33
Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, street chili mayo, chips	22
MSA Black Angus eye fillet, creamy mash, black garlic + seeded mustard butter, jus	38

Dessert

Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys	13
Chocolate caramel brulee, blood orange ice cream, hazelnut praline	15
Winter saffron rice pudding, passionfruit jelly, orange + pistachio cigar	15

Luncheon Special Menu- 1 course \$25, 2 course \$33, 3 course \$39.5
Includes one of the following- glass of selected beer or wine- see your waiter,
or 1lt San Pellegrino Mineral Water

Entrée

Chicken + pickled ginger wontons, crispy funori, street chilli sauce
 Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce
 Chiang Mai curry chicken noodle soup

Main

Orecchiette pasta, cep cream, peas, pickled cauliflower, grana
 Chicken salad- grains, tomatoes, corn, avocado, grilled haloumi, spinach, romesco mayonnaise
 Barramundi + chips, salad of pumpkin, corn salsa, feta, lemon pickle – *grilled or battered*
 Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, street chili mayo, chips

Dessert

Winter saffron rice pudding, passionfruit jelly, orange + pistachio cigar
 Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys

Thank you for dining with us today

Handling fee of 1.1% applies to all card transactions; 15% Public Holiday surcharge

