



LUNCH SPECIAL MENU

ENTRÉE

SALT & PEPPER SQUID
wild rocket & orange reduction

TEMPURA ZUCCHINI FLOWERS (VEG)
filled w/ ricotta & spinach, leafy salad, balsamic
glaze

DUCK LIVER PATE
Spanish onion jam, sourdough toast

MAIN

PAN GRILLED TASMANIAN SALMON (GF)
potatoes, cauliflower, pickled raisins &
baharat

OVEN BAKED CHICKEN SUPREME (GF)
sweet potato mash, green beans & dijon
mustard sauce

**PAN - FRIED HOMEMADE THYME &
POTATO GNOCCHI (VEG)**
confit mixed mushrooms, pearl onions,
parmesan, truffle oil

SLOW ROASTED LAMB SHOULDER (GF)
mashed potato & au jus

Available Monday - Saturday
\$39pp with a Glass of Wine
price inclusive of GST