

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

**FETA & PICKLED BABY BEETROOT & APPLE
SALAD**
baby endives, walnuts, apple balsamic
dressing

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)**
caramelised pumpkin, provencale sauce

VEAL SCALLOPINI
chat potatoes, spinach, mushroom sauce

SUMMER PEA SALAD (VEG)
haloumi, cucumber, apple, mint, white
balsamic olive oil dressing

Available Monday - Saturday
\$45pp with a Glass of Wine
price inclusive of GST