



CASUAL INSIDE LUNCH MENU

CHEESE PLATTER – Brie, cheddar, creamy blue, wafers, fruit toast, pear, dried apricots, walnuts, house made fig paste.	Sml \$20	Lrg \$30
ANTIPASTO PLATTER – Salami, prosciutto, mixed olives, warm bread, baby bell pepper, sun dried tomato & crackers.	Sml \$25	Lrg \$35
TRIO OF DIPS - Crusty warm bread ,basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$3)		\$18
BRUSCHETTA - Vine ripened tomato, shallots, fresh basil, fior di latte & balsamic glaze. (V)		\$16
GARLIC PITA - Herb butter, parmesan, salsa verde. (V)		\$12
PESTO LINGUINE - Cherry tomatoes, macadamia, parmesan & provincial crumb. (V) (VG) (DF available)		\$19
SEAFOOD LINGUINE - Prawns, calamari, rockling, garlic, cherry tomatoes, basil, rocket.		\$27
CHICKEN CURRY - Cashew sultana pilaf, naan bread, house made tomato chutney & roasted papadum. (GF & DF available)		\$25
CHICKEN WRAP - with tomato, cheese, lettuce & mayo (a good one for the kids).		\$12

SALADS

Mixed greens, pear, toasted walnuts, house made honey mustard dressing & pecorino . (V) (GF)	\$15
Baby spinach, roasted pumpkin, goats cheese, roasted pine nuts & mixed seeds, vinaigrette. (V) (GF) (VG option available) Side serve of warm bread – add \$3	\$16

11 inch GOURMET PIZZAS

DOUBLE CHEESE - Neapolitan sauce, cheddar & mozzarella. (another good one for the kids to share) (V)	\$18
SICILIAN - Neapolitan sauce, salami, kalamata olive, sundried tomato, fior di latte & pesto.	\$25
THREE P'S ,- Prosciutto, pear, parmesan, rocket w balsamic glaze.	\$25
THE MUSHROOM ONE - Garlic herb butter, mushroom, fior di latte, rocket & truffle oil (V)	\$25
THE PUMPKIN ONE ,-,roast pumpkin, blue cheese, rocket & truffled honey. (V)	\$25
THE VEGGIE ONE - Neapolitan sauce, mushrooms, pumpkin, kalamata olives, spinach. (DF) (V) (VG) (add cheese \$3)	\$22

GLUTEN FREE OPTION AVAILABLE – Add \$2.50

SOMETHING SWEET

VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel)	\$7
CREME BRULEE w berry compote. (GF)	\$14
STICKY DATE PUDDING w butter scotch sauce & ice cream.	\$14

(V) = Vegetarian (DF) = Dairy Free (VG) = Vegan **Please let the staff know of any allergies when ordering.*

Group lunches & Private Functions available.

PLEASE ORDER & PAY AT THE BAR.