



## *CASUAL LUNCH MENU*

<b>CHEESE PLATTER</b> – Brie, cheddar, creamy blue, wafers, fruit toast, pear, dried apricots, walnuts, house made fig paste.	\$30
<b>ANTIPASTO PLATTER</b> – Salami, prosciutto, mixed olives, warm bread, baby bell pepper, sun dried tomato & crackers	\$35
<b>TRIO OF DIPS</b> - Crusty warm bread, basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$3)	\$20
<b>BRUSCHETTA</b> - Vine ripened tomato, shallots, fresh basil, fior di latte & balsamic glaze. (V)	\$18
<b>MEAT BALLS</b> – Rich tomato sauce w house made focaccia, sour cream & herb sauce. (GF available)	\$21
<b>MUSHROOM RISOTTO</b> - Mushrooms, broccoli, truffle cream, enoki crisp & parmesan. (V) (GF) (DF available)	\$25
<b>SEAFOOD LINGUINE</b> - Prawns, calamari, rockling, mussels, garlic, cherry tomatoes, basil, rocket & parmesan. (GF & DF available)	\$30
<b>LAMB CURRY</b> - Cashew sultana pilaf, naan bread, house made mango chutney & roasted papadum. (GF & DF available)	\$29
<b>CHICKEN WRAP</b> - with tomato, cheese, lettuce & mayo (a good one for the kids).	\$15

### *SALADS*

Pear, rocket & radicchio, walnuts, shaved fennel, cherry tomato, cucumber, pecorino, honey mustard & vincotto. (V) (GF)	\$18
Roasted pumpkin, baby spinach, goats cheese, roasted pine nuts & mixed seeds, vinaigrette. (V) (GF) (VG option available)	\$18
<b>Side serve of warm bread – add \$3</b>	

### *11 inch GOURMET PIZZAS*

<b>DOUBLE CHEESE</b> - Neapolitan sauce, cheddar & mozzarella. (another good one for the kids to share) (V)	\$20
<b>SICILIAN</b> - Neapolitan sauce, hot salami, kalamata olive, sundried tomato, fior di latte & pesto.	\$27
<b>THREE P'S</b> - Prosciutto, pear, parmesan, rocket w balsamic glaze.	\$27
<b>THE PUMPKIN ONE</b> - ,roast pumpkin, blue cheese, rocket & truffled honey. (V)	\$24
<b>THE VEGGIE ONE</b> - Neapolitan sauce, mushrooms, pumpkin, kalamata olives, spinach & cheddar. (DF, VG option available)	\$24

*GLUTEN FREE OPTION AVAILABLE – Add \$2.50*

### *SOMETHING SWEET*

<b>VANILLA ICE CREAM</b> with topping. (Chocolate, Strawberry or Caramel)	\$8
<b>CREME BRULEE</b> w berry compote. (GF)	\$15.5
<b>STICKY DATE PUDDING</b> w butter scotch sauce & ice cream.	\$15.5
<b>APPLE &amp; BLACKBERRY CRUMBLE</b> w vanilla ice cream. (GF available)	\$15.5

(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.**