

CASUAL LUNCH MENU

(Limited menu 19/10 – 12/11)

CHEESE PLATTER – Brie, cheddar, creamy blue, wafers, fruit toast, pear, dried apricots, walnuts, house made fig paste.	\$30
ANTIPASTO PLATTER – Salami, prosciutto, mixed olives, warm bread, baby bell peppers, sun dried tomatoes & crackers	\$35
TRIO OF DIPS - Crusty warm bread ,basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$3)	\$20
CHEESY HERB & GARLIC BREAD (V)	\$12
BRUSCHETTA – Vine ripened tomato, shallots, fresh basil, fior di latte & balsamic glaze. (v)	\$19
MEATBALLS – Rich tomato sauce w house made focaccia, sour cream & herb sauce.	\$21
CHICKEN WRAP- with tomato, cheese, lettuce & mayo (a good one for the kids).	\$15
GARDEN SALAD - Baby cos, cherry tomatoes, red onion, cucumber & fetta w honey mustard dressing. (V) (GF)	\$16

Add side serve of warm bread – add \$3

11 inch GOURMET PIZZAS

DOUBLE CHEESE - Neapolitan sauce, cheddar & mozzarella. (another good one for the kids to share) (V)	\$20
SICILIAN - Neapolitan sauce, hot salami, kalamata olive, sundried tomato, fior di latte & pesto.	\$27
THREE P'S - Prosciutto, pear, parmesan, rocket w balsamic glaze.	\$27
THE PUMPKIN ONE- Roast pumpkin, blue cheese, rocket & truffled honey. (V)	\$24
THE VEGGIE ONE - Neapolitan sauce, mushrooms, pumpkin, kalamata olives, spinach & cheddar. (DF, VG option available) Add Chorizo \$3- GLUTEN FREE BASE AVAILABLE – Add \$3	\$24

SOMETHING SWEET

VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel)	\$8
CREME BRULEE w berry compote. (GF)	\$15
FIG, HAZELNUT & CHOCOLATE TORTE – served warm w vanilla bean ice cream. (GF)	\$15.5
APPLE, RHUBARB & CUSTARD CRUMBLE w vanilla bean ice cream. (GF available)	\$15.5

(V) = Vegetarian (DF) = Dairy Free (VG) = Vegan (GF) = Gluten Free

**Please let the staff know of any allergies when ordering.*

Group lunches & Private Functions available.

PLEASE ORDER & PAY AT THE BAR.