

LUNCH MENU

CHEESE PLATTER – Brie, smoked cheddar, creamy blue, wafers, fruit toast, pear, dried apricots, walnuts, house made fig paste.	\$33
ANTIPASTO PLATTER – Salami, prosciutto, mixed olives, warm bread, baby bell peppers, sun dried tomatoes & crackers.	\$37
TRIO OF DIPS - Crusty warm bread ,basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$3)	\$22
CHEESY HERB & GARLIC BREAD (V)	\$14
BRUSCHETTA – Vine ripened tomato, shallots, fresh basil, fior di latte & balsamic glaze. (V)	\$18
MEATBALLS – Rich tomato sauce w house made focaccia, sour cream & herb sauce. (GF available)	\$24
MUSHROOM RISOTTO - Mushrooms, broccoli, truffle cream, enoki crisp & parmesan. (V) (GF) (DF available) (Add Chicken \$4-)	\$27
SEAFOOD LINGUINE- Prawns, Calamari, Rockling, chilli, capers, garlic, cherry tomatoes, basil, rocket & parmesan. (GF & DF available)	\$32
BUTTER CHICKEN CURRY – Saffron pilaf, paratha bread & house made kasundi. (GF available)	\$29
REDLANDS SHIRAZ BEEF SHORT RIBS – on maple pumpkin puree w sauteed Summer greens, provencal & red wine jus.	\$35
CHICKEN WRAP- with tomato, cheese, lettuce & mayo (a good one for the kids).	\$17
NAPOLITANA PENNE- with cheese. (also a good one for the kids) (GF & DF available).	\$14

SALADS

ZAATAR GRILLED LAMB SALAD - Baby cos, cherry tomatoes, red onion, cucumber, olives, feta, Pita bread & Tzatziki.	\$25
ROAST PUMPKIN SALAD- Spinach, goats cheese, roasted pine nuts & seeds w vinaigrette. (V) (GF) (VG option available) Add Chicken \$4- &/or Side serve of warm bread – add \$3	\$21

11 inch GOURMET PIZZAS

DOUBLE CHEESE- Neapolitan sauce, cheddar & mozzarella. (another good one for the kids to share) (V)	\$22
SICILIAN - Neapolitan sauce, hot salami, kalamata olive, sundried tomato, fior di latte & pesto.	\$28
THREE P'S - Prosciutto, pear, parmesan, rocket w balsamic glaze.	\$28
THE PUMPKIN ONE-Roast pumpkin, blue cheese, rocket & truffled honey. (V)	\$25
THE VEGGIE ONE- Neapolitan sauce, mushrooms, pumpkin, kalamata olives, spinach & cheddar. (DF, VG option available) Add Chicken \$4- Add Chorizo \$4- GLUTEN FREE OPTION AVAILABLE – Add \$3	\$25

SOMETHING SWEET

VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel)	\$8
CREME BRULEE w berry compote. (GF)	\$17
CHOCOLATE BROWNIE – served warm w strawberry cream & vanilla gelato.	\$17
LAYERED PAVLOVA w Lemon curd & Summer fruits. (GF available)	\$17

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

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

*While all care is taken, we can NOT give a 100% guarantee as we have traces of wheat, eggs, nuts and dairy present in our kitchen.

Group lunches & Private Functions available.

PLEASE ORDER & PAY AT THE BAR.