

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 \$3.5)	\$22
CHEESY HERB & GARLIC BREAD (V)	\$14
HAWKER STYLE OPEN WRAP – Pan fried roti bread, Asian infused chicken & crispy salad. (DF)	\$22
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 \$4.5-)	\$27
SEAFOOD PAPPARDELLE- Prawns, calamari, rockling, chilli, capers, garlic, cherry tomatoes, basil, rocket & parmesan. (GF & DF available)	\$33
LAMB CURRY- Cashew sultana pilaf, paratha bread, house made spiced mango chutney. (GF & DF available)	\$32
REDLANDS SHIRAZ SLOW COOKED OSSO BUCO – served w neeps & tatties mash & sauteed winter greens. (GF) (DF available)	\$35
PORK COTOLETTA – Fondant potato & Italian slaw w dijonaise	\$33
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

GRILLED HALLOUMI SALAD- Baby cos, cherry tomatoes, red onion, cucumber & walnuts w honey mustard dressing. (V) (GF)	\$23
ROAST PUMPKIN SALAD- Spinach, goats cheese, roasted pine nuts & seeds w vinaigrette. (V) (GF) (VG option available) Add Chicken \$4.5- &/or Side serve of warm bread – add \$3.5	\$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 Salami \$3- GLUTEN FREE OPTION AVAILABLE – Add \$3	\$25

SOMETHING SWEET

VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel) (GF)	\$8
CREME BRULEE w berry compote. (GF)	\$17
CHOCOLATE MOUSSE TART – served w cream.	\$17
APPLE, RHUBARB & CUSTARD CRUMBLE w vanilla ice cream. (GF available)	\$17
STICKY DATE PUDDING w butter scotch sauce & ice cream.	\$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 may have traces of seafood, wheat, eggs, nuts and dairy present in our kitchen.

Group lunches & Private Functions available.

PLEASE ORDER & PAY AT THE BAR.