

# LUNCH MENU

OLIVE MARINATE – House marinated olives with garden herbs. (GF) (DF) (V) (VG)	\$12
CHEESE PLATTER – Brie, smoked cheddar, creamy blue, wafers, fruit toast, pear, dried apricots, walnuts, house made fig paste. (V)	\$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
KINGFISH CARPACCIO – Thinly sliced Hiramasa kingfish with miso vinaigrette (DF) (GF)	\$25
CHICKEN LIVER – Baked chicken liver served on a bed of leaves with house roasted mix nuts with crostini. (DF) (GF)	\$24
MEATBALLS – Rich tomato sauce w house made focaccia, sour cream & herb sauce. (GF available)	\$24
RIGATONI CARBONARA – Bacon, egg, parmesan and pepper. (Veg option without bacon)	\$36
CHICKEN CURRY – Cashew, Sultana pilaf, Paratha bread, and house made mango chutney. (DF) (GF available)	\$30
BEURRE BLANC SNAPPER – Baked Snapper with broccolini served on beurre Blanc and dill oil. (GF)	\$43
LAMB RAGU GNOCCHI – Slow cooked lamb ragu with potato gnocchi. (GF available)	\$32
FRUTTI DI MARE– Prawns, pipis, mussels, and white fish stew with rich tomato and fennel braise, parsley and served w bread (DF)(GF)	\$36
KIDS WRAP – Crumbed Chicken tender with tomato, cheese, lettuce & mayo.	\$17
NAPOLITANA PENNE- with cheese. (a good one for the kids) (GF & DF available).	\$14

## SIDES

GARLIC POTATO – Garlic roasted potato with rosemary salt (GF) (DF) (VG)	\$12
INSALATA VERDE – Mixed salad, roasted cherry tomato, olives, goats cheese, roasted pine nuts & seeds w Italian dressing (GF) (VG / DF avail)      Add Chicken \$6- &/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 \$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
LEMON TART – Lemon curd tart with Payne’s Rise Rose’ wine jelly (add Ice-cream \$3)	\$18
WHITE CHOC COOKIES – Melting white chocolate cookies baked to order with vanilla ice-cream.	\$15

(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.**