

# LUNCH MENU

OLIVE MARINATE – House marinated olives with garden herbs & citrus. (GF) (DF) (V) (VG)	\$12
BAKED CAMEMBERT – Baked with rosemary & sea salt, served with honey, red peppercorns and crostini. (V)	\$22
KINGFISH CARPACCIO – Thinly sliced Kingfish with Mango dressing, Pickled red onion, dill oil & micro herbs. (DF) (GF) (Market Price)	\$MP
PEAR CARPACCIO – Thinly sliced pear with blue cheese, rocket, roasted walnuts, honey, olive oil & balsamic. (GF) (V)	\$22
PROSCIUTTO E MELONE- Sliced prosciutto with melon, tarragon burrata, balsamic & micro herbs. (GF)	\$24
CHEESE PLATTER – Brie, smoked cheddar, creamy blue, wafers, fruit bread, pear, dried apricots, walnuts, house made fig jam. (V)	\$34
ANTIPASTO PLATTER – Salami, prosciutto, marinated Mediterranean vegetables & mushrooms, house made relish, & warm bread. (DF)	\$38
TRIO OF DIPS - Crusty warm bread, basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$4)	\$22
CHEESY HERB & GARLIC BREAD (V)	\$14
MEATBALLS – Rich tomato sauce w house made focaccia, sour cream & herb sauce. (GF available)	\$24
VONGOLE E GAMBERI – Goolwa pippies, Prawns, chilli, garlic, herbs & citrus w Casarecce pasta. (GF available) (DF)	\$40
CHICKEN CURRY – Cashew, sultana pilaf, paratha bread, house made beetroot chutney & cucumber. (DF) (GF available)	\$30
BEURRE BLANC SNAPPER – Baked snapper with broccolini, shimeji mushrooms, PR Chardonnay beurre blanc and dill oil. (GF)	\$44
LAMB RAGU GNOCCHI – Slow cooked lamb ragu, made with Brody's Block served w potato gnocchi. (GF available) OR (VG Eggplant \$28)	\$34
GRILLED CAULIFLOWER – On marinated couscous w vegetables, fresh mint dressing and micro herbs. (DF) (V) (VG)	\$28
KIDS WRAP – Crumbed chicken tender with tomato, cheese, lettuce & mayo.	\$17
NAPOLITANA PENNE- House made Napoli sauce, penne & cheese. (a good one for the kids) (GF & DF available) (V)	\$14

## SIDES

GARLIC POTATO – Garlic roasted potato with rosemary salt (GF) (DF) (VG)	\$15
INSALATA VERDE – Rocket, roasted cherry tomato, pear, olives, goats cheese, walnuts & Italian dressing. (GF) (VG / DF avail)	\$22
INSALATA DI FAGIOLI – Cannellini beans, Tomato, Capers & Herbs. (G.F, D.F, V, VG)	\$18

Add Chicken \$6- &/or Side serve of warm bread – add \$4

## 11 inch GOURMET PIZZAS

DOUBLE CHEESE – House made Napoli sauce, cheddar & mozzarella. (another good one for the kids to share) (V)	\$23
TRUFFLE MUSHROOM - Roasted mushrooms w truffle, garlic & thyme, cheddar, goats cheese & lemon rocket. (VG avail)	\$25
THREE P'S - Prosciutto, pear, parmesan & rocket w balsamic glaze.	\$28
SEAFOOD – Marinated calamari & prawns, house made Napoli sauce, cheddar, shallots, parsley & dill oil. (DF avail)	\$28
MEDITERRANEAN – House made Napoli sauce, roasted mediterranean vegetables, spinach, cheddar & basil oil. (V) (DF, VG option avail)	\$26

Add Chicken \$4-

Add Salami \$4-

GLUTEN FREE BASE – Add \$3.5

## SOMETHING SWEET

VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel)	\$8
PANNA COTTA w Payne's Rise Ripple Effect Rosé Jelly. (GF)	\$16
CHOCOLATE TART – w fresh berries & hazelnuts.	\$18
WHITE CHOC COOKIES – Melting white chocolate cookies baked to order with vanilla ice-cream.	\$16

(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 wheat, eggs, nuts, seafood and dairy present.

*Group lunches & Private Functions available.*

**PLEASE ORDER & PAY AT THE BAR.**