



# LUNCH MENU

**OLIVE MARINADE – \$12**

House marinated olives with garden herbs & citrus. (GF) (DF) (V) (VG)

**HOUSEMADE FOCACCIA – \$12**

Olive oil & smoked salt. (V) (VG)

**CRISPY HALLOUMI – \$18**

Confit grapes, honey lemon salsa, pickled chilli. (GF)

**SALMON GRAVLAX – \$26**

Crème fraiche, orange, burnt cucumber, miso dressing, herb oil.  
(DF available) (GF)

**SESAME PRAWN & SQUID TOAST – \$18**

Sambal mayo, furikake. (DF available)

## SIDES

**CHIPS – with PR seasoning & aioli. \$14**

**SALAD – \$18**

Zucchini, rocket, parmesan, house dressing. (GF) (VG / DF avail)

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

**SEAFOOD PASTA – \$36**

Prawns, calamari, cherry tomatoes, chilli, garlic, garden herbs & capers w Casarecce pasta. (GF / DF available)

**MUSHROOM RISOTTO – \$34**

Medley mushroom & pea risotto, duxcell, crispy enoki, truffle oil & goats cheese (GF)

**RIGATONI – \$24**

Charred veggie vodka sauce, parmesan, basil & goats cheese. (V) (GF / DF available)

**CHICKEN BURGER – \$22**

Korean mild chilli sauce, aioli, swiss cheese, house pickles, lettuce on a toasted milk bun. (add fries \$5)

**BRISKET SLIDERS (3) – \$26**

Slow cooked beef brisket, smokey bbq sauce, pickled cabbage & sambal mayo.  
(add fries \$5)

**PUMPKIN SALAD – \$24**

Roasted pumpkin, blistered cherry tomatoes, kale, cranberries, garden herbs, hummus & pepita dressing. (GF) (V) (Add Chicken \$6-)

## SOMETHING SWEET

**VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel) \$8**

**BASQUE CHEESECAKE w berry compote. (GF) \$16**

**TUSCANY APPLE CAKE – w chantilly cream. \$15**

**CREAM BRULEE (GF) \$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 may have traces of wheat, eggs, nuts, seafood and dairy present.

Group lunches & Private Functions available.

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



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## SHARE PLATTERS

- CHEESE PLATTER – \$34**  
Brie, smoked cheddar, creamy blue, wafers, fruit & nuts w house made PR jam. (V)
- ANTIPASTO PLATTER – \$35**  
Salami, prosciutto, marinated Mediterranean vegetables, house made relish, & warm bread. (DF)
- TRIO OF DIPS - \$22**  
Crusty warm bread , basil pesto, tomato pesto & olive pesto mix. (V) (VG)  
(extra bread – add \$4)

## KIDS

- FISH & CHIPS \$15**
- CHICKEN NUGGETS & CHIPS \$15**
- RIGATONI MARINARA – \$14**  
House made Marinara sauce, rigatoni & cheese. (GF & DF available) (V)

## 11" GOURMET PIZZAS

- GARLIC – \$19**  
Confit garlic, mozzarella & garden herbs. (V) (VG available)
- DOUBLE CHEESE – \$23**  
House made Napoli sauce, cheddar & mozzarella. (good one for the kids to share) (V)
- TRUFFLE MUSHROOM - \$25**  
Mushrooms w truffle, garlic & thyme, cheddar, goats cheese & lemon rocket. (VG available)
- SICILLIAN - \$28**  
House made Napoli sauce, salami, sundried tomatoes, kalamata olives & mozzarella drizzled w basil pesto.
- THREE P'S - \$28**  
Prosciutto, pear, parmesan & rocket w balsamic glaze.
- MEDITERRANEAN – \$26**  
Napoli sauce, roasted mediterranean vegetables, spinach, cheddar & basil oil. (V) (DF & VG option available)

**Add Chicken \$4-      Add Salami \$4-      GLUTEN FREE BASE – Add \$3.5**

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