

# LUNCH

Wednesday—Friday 12.00pm til 2.30pm

Saturday—Sunday 12.00pm til 2.30pm

Farm house tartlet, handmade crispy crème fraiche pastry filled w seasonal daily specials & seasonal salad

16.00      add side of chips 20.00 (Vegetarian option available)

Beer battered New Zealand Dory, seasonal salad w malt vinegar caramel chips & roast garlic aioli

20.00

Aromatic fish curry served in a clay pot w Thai style vegetables & toasted coconut rice

20.00 (Gluten free)

Aubergine Parmigiana w flame grilled zucchini, Persian marinated feta, garlic field mushroom, fried polenta & a brioche parmesan crumb

20.00      (Gluten free option available on request)

Cajun marinated free range chicken burger w slaw, fried onion rings, cheese & a punchy tomato relish on a grilled brioche bun. Served w malt vinegar caramel chips

21.00

Grilled hickory smoked grass fed lamb w Moroccan pearl cous cous, slow roasted tomato & Pecan dukkha

22.00

## PANTRY & LARDER PLATTER

A ploughman's style platter of our region, sample our house made relishes & pickles, feast on local artisan cheeses & cured meats. Taste our fresh pantry dips, spiced pecans, grilled vegetables & marinated olives.

Served with toasted sourdough & a seasonal salad, our share plates make for a pleasant lingering long lunch & are perfect for two to share and intimate lunch under the pecans. Products on this platter are available for sale inside in our deli display.

18.00 main for 1 person

30.00 for 2 people

We are happy to cater for all dietary requirements. Chefs specials available on Saturdays & Sundays.

**10% Surcharge on Weekends & Public holidays.**