

# Lunch

<b>ROAST BEETROOT SALAD</b>	18.0
<i>Celeriac, macadamia, lemon myrtle vgn gf h</i>	
+ chicken	+4.0
<b>CASARECCE, ROASTED PUMPKIN &amp; PANCETTA</b>	24.0
<i>Cavalo nero, burnt butter &amp; Parmesan</i>	
<b>RISOTTO ALLA MILANESE</b>	24.0
<i>Saffron risotto, lemon, garlic &amp; parsley gf, v</i>	
+ Slow cooked Beef	+9.0
<b>ROAST CHICKEN BREAST</b>	24.0
<i>Warrigal greens, carrot, Quandong jus, salsa verde gf df</i>	
<b>THAI DUCK RED CURRY</b>	24.0
<i>Lychee, pineapple, eggplant, morning glory, jasmine rice gf h</i>	
<b>STEAMED BARRAMUNDI</b>	29.0
<i>Roast fennel, Jerusalem artichoke, garlic &amp; parsley gf df h</i>	
<b>ROAST CHAT POTATOES</b>	9.0
<i>Garlic &amp; native thyme vgn gf h</i>	
<b>DESSERTS</b>	
<b>APPLE GRANITA</b>	12.0
<i>Almond cream, Davidson plum, mint vgn gf h</i>	
<b>BASQUE CHEESECAKE</b>	14.0
<i>White chocolate crumb, wattle seed cream v h</i>	
<b>STEAMED ORANGE &amp; GOLDEN SYRUP PUDDING</b>	14.0
<i>Whipped custard &amp; poppy seed praline v h</i>	
<b>SELECTION OF AUSTRALIAN CHEESE</b>	16.0
+ accompaniments* v	

v-vegetarian vgn-vegan gf-gluten free df-dairy free h-halal \* gluten free on request

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are made to accommodate guests' dietary needs, we cannot guarantee our food will be allergen free. Please do speak with a staff member for any requests.*

# Lounge Specials June 2024

## 3<sup>rd</sup> – 7<sup>th</sup> June

Ribollita: Tuscan vegetable soup vgn h 16.5  
with garlic bread

## 10<sup>th</sup> – 14<sup>th</sup> June

(from 9am to 11.00am)

Devonshire tea: Scones, strawberry preserve & cream with your choice of tea 14

Roast beef, winter veg, Yorkshire pudding 24

## 17<sup>th</sup> – 21<sup>st</sup> June

Vegemite & aged cheddar toastie + coffee 10

Pumpkin, barley & pancetta soup 16.5

with a sourdough roll

## 24<sup>th</sup> – 28<sup>th</sup> June

Roast tomato soup, basil pesto v h 16.5

With focaccia

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