

SET LUNCH MENU

2 COURSES + glass of wine \$40

3 COURSES + glass of wine \$45

ENTREE

*Quinoa, beans, feta, melon, pomegranate & cranberry salad

*Mushroom risotto, parmesan

*Fish soup with smoked salmon & mussels

MAIN

Gnocchi parisienne, mushrooms, olives, basil, chilli, tomato sauce, parmesan

*Gremolata baked rockling, crushed kiplers, labne, sauce vierge

*Roast chicken breast, bean salsa & broccolini

DESSERT

*Yoghurt panna cotta, vanilla poached rhubarb, sesame seed tuille

*Champagne peach & strawberry meringue

WINE

2016 Totara Sauvignon Blanc Marlborough, N.Z.

2014 Clarence Hill Cabernet Sauvignon Adelaide Hills, S.A.

SIDES 9.5 ea

*House chips

*Buttered green beans

*Leaf salad, house dressing

**Gluten free*

~May be altered to gluten free

SUMMER BEER & CIDER

Barossa Cider Co Pear Cider	10.0
Spreyton Pear Cider Tasmania	10.0
Custard & Co Original Apple Cider	10.0
Hawthorn Pilsner	8.5
Prickly Moses Otway Ale	10.0
Cricketers Arms 'Keepers Call' Lager	8.5

CHAMPAGNE & SPARKLING

NV	Quartz Reef Methode Traditionnelle	Central Otago NZ	12.0
NV	Laurent Perrier	Tours-sur-Marne France	27.0
NV	Bandini Prosecco DOC Extra Dry	Traviso Italy	12.5

WHITE WINE BY THE GLASS

2016 Leeuwin Estate 'Art Series' Riesling	Margret River WA	11.5
2016 Breganze 'Savardo' Pinot Grigio DOC	Veneto, Italy	11.0
2014 Dom Schlumberger 'les Princes Abbes' Pinot Blanc	Alsace France	12.5
2016 Totara Sauvignon Blanc	Marlborough NZ	10.0
2016 Leura Park Chardonnay	Geelong Vic	12.5

RED WINE BY THE GLASS

2017 Mitolo 'Jester' Sangiovese Rose	McLaren Vale, SA	12.0
2016 Domaine Sainte Foy Rose (Grenache Shiraz Rolle)	Rhone Valley, France	13.5
2017 Riposte 'The Dragger' Pinot Noir	Adelaide Hills, SA	12.5
2016 Kay Brothers 'Basket Pressed' Merlot	McLaren Vale, SA	13.5
2014 Fox Creek Shiraz	McLaren Vale, SA	11.0
2013 Pyren 'Broken Quartz' Cabernet Sauvignon	Pyrenees, Vic	11.5