

# CHEF'S SPECIALS

Roasted Beetroot & Puy Blue \$17

Lentil Salad GF V

*Brussel sprouts, roasted carrot, fresh mint, Meredith Dairy goats cheese, house-made nut and seed mix, caramelised balsamic vinegar*

*Vegan option available without goat cheese*

Roasted Butternut Pumpkin \$21

GF VEGAN

*Maple and lime quinoa, green beans, toasted coconut flakes, fresh coriander, roasted almonds, black beans, broccoli, house-made beetroot jam*

V=VEGETARIAN

GF=GLUTEN FREE

Please no variations to the menu, thank you.

# CHEF'S SPECIALS

Nonna Nenna's Spinach & \$26

Ricotta Ravioli V

*Italian red sauce, Tuscan kale, Grana Padano, olive oil, basil*

Pollo alla Cacciatora GF \$26

*Chicken braised in white wine, tomato, fresh herbs and porcini mushroom with fried cheesy polenta, fresh parsley*

Loligo Stuffed Squid GF \$28

*Squid stuffed with pork, fresh sage, Grana Padano, garlic and onion baked in white wine with fried capers, heirloom tomato kipfler potato, wild rocket, olive oil.*

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