

CHEF'S SPECIALS

Assorted Cheese Board V \$32
With mixed olives, crispy apple, apricots, grapes, quince paste & lavosh bread

Crumbed Fish Burger \$21
With a garlic & dill pickle, mixed leaves, lemon caper mayo, crunchy chips and fresh lemon

Smoked Trout, Potato & Cherry Tomato Salad GF \$21
With green beans, cherry tomato, cocktail chat potato, fresh dill, drizzled with a chardonnay & mustard vinaigrette

Vegan Pizza \$25
With roasted pumpkin, Spanish onion, mushrooms, zucchini, beetroot puree, hemp base dough, wild rocket, edible flowers & turmeric and tahini sauce

Spinach & Herb Cous Cous Stuffed Zucchini \$18
VEGAN GF
Char grilled zucchini, stuffed with spinach, fresh, mint, oregano, green peas, black olives, toasted pine nuts, Cous Cous and fresh lemon, served with a cauliflower puree & drizzled with olive oil

Chorizo & Baby Spinach Risotto \$24
With fresh, garlic chilli, onion, baby spinach, tomato & basil, shaved Grano Padano cheese & olive oil & fresh parsley

Roasted Lamb Shoulder \$27
Roast lamb shoulder mint gravy, puy blue lentils, roasted peperonata, Meredith goats' cheese, wild rocket & fresh lemon.

V=VEGETARIAN GF=GLUTEN FREE

Please no variations to the menu, thank you.