lunch

AVAILABLE FROM 11.30AM – 2.30PM (LAST ORDERS 2.15PM)

PANZANELLA SALAD **20.0**
Tomato, sourdough, fennel, zucchini, almond ricotta, basil *vgn h*
Add poached chicken **+6.5**

HANDMADE RICOTTA TORTELLINI **26.5**
Vodka sauce, basil, pine nuts *v*

CONFIT DUCK LEG **29.5**
Sambal dabu-dabu, kecap manis, lime *df h*

ROASTED CHICKEN BREAST **29.5**
Steamed asparagus, tarragon beurre blanc

RUMP STEAK **29.5**
Baby cos, bonito, butter croutons

STEAMED MARKET FISH **29.5**
Wilted spinach, saffron chilli butter *gf a*

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ROAST POTATOES **10.0**
Garlic and thyme *gf h vgn*

THE LOUNGE SALAD **10.0**
Bitter leaf, palm sugar dressing, soft herbs *vgn gf h*

STEAMED RICE **10.0**
Lime leaf, lemongrass *vgn gf h*

DESSERTS

GUAVA GRANITA **12.0**
Coconut cream, lychee, mint *h vgn gf*

PANDAN YOGHURT PANNA COTTA **14.0**
Jackfruit, gula melaka syrup *v gf h*

CHOCOLATE BURNT BASQUE CHEESECAKE **16.0**
Banoffee cream *h v*

AFFOGATO **8.0**
Espresso shot, vanilla gelato *h v*

Add liqueur (ask for available options) +**8.0**

SELECTION OF AUSTRALIAN CHEESE **18.0**
Served with accompaniments *v **

November - December specials

30TH NOV – 18TH DEC

SNOWY MOUNTAIN SMOKED TROUT SALAD **26.0**
Beetroots, green beans, cress, horse radish crème fraiche *h gf a*

ROAST TURKEY BREAST, HONEY-BAKED HAM **29.0**
Sage & onion stuffing, roast roots, Sebago potatoes, gravy

DF – Dairy free GF - Gluten free V – Vegetarian VGN – Vegan GFO – Gluten free options I – Imported Seafood A – Australian Seafood M – Mixed origin seafood