



### **Entrée and light Lunch**

<b>Warm crusty bread</b> ŵ black olive and tomato tapenade	5
<b>Soup of the day</b> - Ask your waiter for today's special	8.5
<b>Country style terrine</b> ŵ piquillo pepper salsa <i>Leo Buring Eden Vallry Riesling - 7.5g</i>	12.5
<b>Panzanella salad</b> ŵ Shaw river buffalo mozzarella <i>Matua Valley Sauvignon Blanc - 7.5g</i>	12.5
<b>Prosciutto</b> ŵ <b>ligurian olives, white bean puree and parmesan grissini</b> <i>Secret Stone Pinot Noir - 7.5g</i>	12.5
<b>Coffin Bay oyster</b> ŵ Salt cod and potato croquettes, celeriac and watercress <i>T'Gallant Pinot grigio - 8.0g</i>	12.5
<b>Paprika spiced Chicken baguette</b> ŵ , chorizo, roast capsicum and aioli <i>Asahi -7.0</i>	11.5
<b>Smoked salmon baguette</b> ŵ crème friache, tomato, cos lettuce, and basil <i>Alpha Pale Ale - 7.5</i>	11.5

### **Mains**

<b>Pearl barley, wild mushroom and cherry tomato 'risotto'</b> ŵ pecorino <i>Scotchmans Hill Sawn Bay Chardonnay -7.5g or Kronenbourg 1664 - 5.0</i>	16.5
<b>Chicken Parma</b> ŵ leg ham, napoli sauce, mozzarella cheese, fries and salad <i>\$12 Parma and Pot Monday and Tuesday</i>	16.5
<b>Fresh angels hair pasta,</b> ŵ mussels, king prawn, spinach and saffron <i>Rothbury Estate Sauvignon Blanc</i>	18.5
<b>Slow cooked lamb shank</b> ŵ chick peas, black olives and Serrano ham <i>Pepperjack Shiraz - 8.0g</i>	18.5
<b>Roast pork cutlet</b> ŵ confit cabbage, celeriac mash and crisp belly <i>Secret Stone Pinot Noir - 7.5g</i>	18.5
<b>Fish of the day</b> - Ask your waiter for today's special	19.5
<b>Aged Eye fillet,</b> ŵ pomme puree, watercress and bordelaise sauce <i>Saltram Mamre Brook Cab Sauv - 8.5g</i>	26.5





### Sides

<b>Fries</b> ŵ Aioli	6
<b>Green beans</b> ŵ garlic and extra virgin olive oil	6.5
<b>Garden salad</b> ŵ a lemon dressing	6

### To finish

<b>Rum n Raisin parfait</b> , ŵ caramelized banana	8.00
<b>Italian doughnuts</b> ŵ mascarpone and winter fruits	8.00
<b>Star anise panna cotta</b> ŵ saffron and white wine poached Corella pear	8.00

### A selection of fine cheese

12.5 each    20.5 both

**Meredith Goat Blue** - This goats' milk blue is only made in spring when the pastures are still green and the milk is rich and sweet. It's matured over three months and has a soft and creamy texture. Served with leatherwood honey, pear and fruit bread  
*Leo Buring Eden Valley Riesling - 7.5g*

**Buche D'Affinois** - Double cream, white mould cheese from the city of Lyon, France. Served with fresh grapes, apple and lavosh crackers  
*Devils Lair Chardonnay - 49b or Hoegaarden - 8.5*

### A selection of Tea Drop teas

English Breakfast - smooth and brisk	3.5
Chamomile - sweet floral taste with tones of apple	3.5
Fruits of Eden - a melody of fresh fruits	3.5
Earl Gray - floral tones with citrus highlights	3.5
Peppermint - aromatic and smooth	3.5
Chai - full-bodied with exotic spices	3.5
Green - refreshing flavours with a hint of mango	3.5

### Coffee

Espresso	3.5
Macchiato	3.5
Long Black	3.5
Flat White	3.5
Caffe Latte	3.5
Cappuccino	3.5