



## A la carte Lunch menu

Available Saturdays and Sundays 12pm - 2pm

### Dishes

PAN CON TOMATE garlic and tomato on toasted sour dough bread (V)	\$15
QUINOA SALAD with pine nuts, jalapeno and red cabbage (GF, DF, V, VG)	\$24
CRISPY SHORT RIBS with tomato & chili jam, purple potato chips (DF)	\$25
LINGUINE FRUTTI DI MARE pasta with seafood including clams, calamari, shrimp and mussels served in a white wine sauce with garlic, chili flakes and basil (DF)	\$38
CATCH OF THE DAY pan fried in lemon butter with green pea and fried leek (DF)	\$41
SCOTCH FILLET with Portobello mushroom and celeriac puree	\$48
ANTIPASTO PLATTER of cured cold cuts, farmed cheese & homemade chutney, marinated olives, sundried tomatoes served with grilled sour dough bread (V)	
	1 people \$26
	2 people \$48
CHEESE PLATTER, Yarra valley feta, Manchego, gorgonzola, fresh berries, herbed bread	
	1 person \$22
	2 people \$40

### Desserts

ICE CREAM & SORBET TRIO (GF, V)	\$15
NEW YORK STYLE BAKED CHEESECAKE served with mixed berries & vanilla ice cream with berry coulis	\$18
STICKY DATE SLICE served with crème anglaise and decadent butterscotch sauce	\$18
RASPBERRY CHOCOLATE CATALAN SLICE chocolate mogado sponge base with raspberry catalana slice served with berry sorbet	\$18
CHOCOLATE CHURROS ground cinnamon and sugar-coated hot churros served with hot chocolate sauce and marmalade	\$18

DF = Dairy Free, GF = Gluten Free, V = Vegetarian,  
GF\* = Gluten Free option available on request

*We cater for most dietary requirements. Please advise your waiter if you have any special dietary needs.*