



Lunch Special



Soup of the Day with Toasted Sourdough

Spicy Chargrilled Quail with an Asian Salad

Baked Polenta Gnocchi with Mushroom Ragout

Petite Seafood Pie with Salad Garnish



Prime Aged Gippsland Scotch with Red Wine Jus, House made Chips & Salad

Steak & Guinness Pot Pie with Chive Mash & Garden Greens

Prosciutto Wrapped Chicken Breast stuffed with Halloumi & served with White Bean Stew & Garden Greens

Seared Kangaroo Steak with a Cous Cous & Chickpea Salad

Beer Battered Rockling or Chargrilled Swordfish with Rustic Chips, Garden Salad & Home-made Tartare Sauce

Herb Marinated Tofu & Eggplant Kebabs with an Asian Salad



Sticky Orange & Date Pudding with Chantilly Cream

Duo of House-made Ice Cream

Cheese Plate with locally sourced Cheeses

2 Courses - \$35 p.p

3 Courses - \$42 p.p