

Lunch

(After 11.30)

SLOW ROASTED PORK BELLY, sweet potato gratin, lime garlic silverbeet, fresh pan seared scallops, pork & vintage red wine broth **GF**.....25

PULLED PORK & OCEAN KING PRAWN SALAD, cucumber, cherry tomatoes, baby spinach, Spanish onion, grilled marinated ocean king prawns, twice cooked pork, authentic Thai dressing **GF**.....19

HOUSE MADE SOUP OF THE DAY, toasted artisan bread **GFO**16

BRUSCHETTA, fancy lettuce, salsa Verde, Goats feta, basil oil dressing,
With smoked Atlantic salmon & double smoked prosciutto **GFO**.....21
With avocado **V & GFO**.....19

DOUBLE CRUMBED SALT & PEPPER SQUID, fresh garden salad, hot chips, house made tartare.....23

FRESH BAKED PESTO ATLANTIC SALMON PIE, topped with poached egg, goats feta, fresh garden salad.....21

B.L.T, grilled bacon, fancy lettuce, local tomatoes, garlic mayonnaise on toasted Turkish, chips **GFO**18.5

HOUSE MADE CHICKEN SCHNITZEL BURGER, bacon, lettuce, tomato, garlic mayonnaise on toasted brioche bun with sesame seeds, hot chips, Swiss cheese, house made aioli **GFO**22

V: vegetarian GF: gluten free GFO: gluten free option available

Please note: to maintain efficiency of service changes to the menu will be respectfully refused

hard stuff

SPARKLING

MOUNT LAWSON CUVÉE, Mudgee 29

RED

2012 BUNNAMAGOO ESTATE SHIRAZ, Mudgee 9/36

2012 LILY CABERNET SAUVIGNON, Mudgee 7/26

2013 MOUNT LAWSON MERLOT Mudgee 29

ROSE 2015 MOUNT LAWSON rose, Mudgee 9/37

SPIRITS

BOMBAY SAPPHIRE GIN, England 7

JIM BEAM BOURBON, USA 7

SMIRNOFF VODKA, Russia 7

CIDER THREE OAKS APPLE/PEAR CIDER 8

WHITE

2014 RICHMOND GROVE CHARDONNAY, SA 43

2013 MOUNT LAWSON CHARDONNAY, Mudgee 9/37

2014 SILENI SAUVIGNON BLANC, Marlborough, New Zealand 43

2013 LILY SAUVIGNON BLANC, Mudgee 7/26

2015 PHAEDRUS Pinot Gris, Mornington Peninsula, VIC 57

BEER

CASCADE PREMIUM LIGHT, Australia 6.5

CROWN LAGER, Australia 7

JOHN BOSTON PALE ALE, Australia 7

CORONA, MEXICO 7

ICE COLD COOPERS BEERS ON TAP 7

NO BYO

