



AUTUMN 2017 LUNCH

11:30am – 2:30pm

STARTERS

Sour dough ciabatta panini	\$9
roast garlic, parsley butter, Spanish paprika	
Sour dough ciabatta panini	\$15
marinated olives, Persian feta, onion jam	
Coffin Bay oysters	\$4 each
lemon, apple and vodka sorbet [gf]	
Chef's soup of the day	\$ 18
served with warm bread [v, gf]	

LIGHT MEALS

Vanilla flavoured burrata	\$21
marinated heirloom beetroot, Banyuls emulsion, balsamic ribbons [v, gf]	
Roast pumpkin salad	\$18
charred shallots, Persian feta, rocket, pine nuts, coriander [v, gf]	
Crispy fried calamari	\$22
avocado aioli, garden greens, cherry tomato, lemon dressing	

SALADS, BURGERS AND WRAPS

Caesar salad	\$20
garlic crouton, smoked crispy bacon, aged parmesan, pickled anchovy, poached egg. Add peri peri chicken or prawns \$3.	
Steak sandwich	\$24
Angus sirloin steak, onion marmalade, herb aioli, lettuce, roma tomato, cheddar cheese, sourdough Turkish roll	
Grain fed beef or peri peri chicken burger	Beef \$24 Chicken \$23
sesame bun, crispy lettuce, roma tomato, bacon, cheddar cheese, house made mayonnaise	
Grilled vegetable and falafel wrap	\$21
rocket, Persian feta, tomato chilli relish [v]	
Smoked salmon wrap	\$24
avocado, chive sour cream, mesclun mix, pickled beetroot	

All sandwiches and wraps served with chips and salad

MAIN

Pan fried catch of the day	\$35
herb barley and fennel risotto, petit vegetables, caviar, beurre blanc [gf]	
Grilled free range chicken breast	\$28
broccolini, roast kipfler potato, red wine jus [gf]	
Grilled Pinnacle sirloin steak	\$37
broccolini, roast kipfler potato, red wine jus [gf]	
Wholemeal linguine with spinach cream	\$25
toasted pine nuts, aged parmesan [v]	

DESSERT

Rhubarb and apple strudel	\$15
cinnamon ice cream, strawberry sauce	
Bravo premium gelato	\$5 per scoop
Caramelised fig Pistachio Raspberry Mango Chocolate Lemon	
Cheese plate	\$18
rustic blue, brie, cheddar, goat cheese, almonds, crackers	

COFFEE & TEA

Vittoria Nero Special Bar Coffee	\$4.50
cappuccino latte flat white espresso macchiato chai latte hot chocolate mocha	
Affogato	\$7
espresso coffee with vanilla bean ice cream	
Add your favourite liqueur	\$12
Dilmah tea selection	\$4
English Breakfast Earl Grey Pure Green Tea Chamomile Ceylon Supreme Peppermint Lemon with Jasmine	