\$29 Wine Bar Lunch

Roasted Pumpkin Salad,

zucchini, pine nut, currants, kale chips, quinoa, basil, mint, tahini, feta

Beer battered Market Fish,

mushy peas, French fries, tartare sauce

Chicken schnitzel

Herb and parmesan crumbed chicken schnitzel, colcannon, balsamic cherry tomatoes, pepper sauce

glass Wagyu Burger

Wagyu Beef, tomato, lettuce, battered pickle, bacon, onion, cheese, BBQ sauce, mayonnaise served with French fries

Top Sirloin Steak (Served Medium)

Grange top sirloin steak served with green beans and béarnaise

Luke & Friends

Luke Mangan x David Rayner

BBQ East coast baby octopus,

caponata, black garlic

Cuttlefish linguette,

chilli, tomato, shallot, garlic, crème fraiche, oregano

Select your beverage

2017 Arlewood Semillon Sauvignon Blanc, Margaret River WA 2016 Redbank 'Long Paddock' Shiraz, VIC Byron Bay Cider Finger Lime & Apple Byron Bay Cider Quandong & Pear Single Fin Summer Ale

Add a side \$6

Green leaf salad, raspberry vinaigrette French fries Mash



Something Sweet

Chai panna cotta, mandarin, orange, ginger	20
Liquorice "25 th Anniversary" with apple & lime	21
Wild strawberry & rhubarb soufflé, star anise (please allow 20 minutes)	23
Chocolate mousse, hazelnut, pear	21
Vanilla crème brûlée, chocolate & orange biscotti	19
Doughnut, vanilla, caramel	17
Selection of ice creams and sorbets	14
Selection of petit fours	16

Cheese Selection

First cheese 17.5 | Additional cheeses 7 each

Rouzaire Brie Aux Truffle, cow's milk	Île-de-France, France
Ossau Iraty, semi-hard sheep's milk	Basque Country, France
Holy Goat Skyla, white mould goat's milk	Castlemaine, Victoria
Tête De Moine AOC, semi-hard cow's milk	Jura, Switzerland
Le Marquis Chèvre de Rambouillet,	Île-de-France, France
blue mould goat's milk	
Le Dauphin Soumaintrain, cow's milk	Burgundy, France
Quicke's Extra Mature Cheddar, hard cow's milk	West Country, England

