

WINE BAR LUNCH

A selection of our signature dishes to help break up your working day.

A choice of main and dessert. Add a glass of wine for \$15.

Available weekdays, 12 'til 3pm.

\$42 PER PERSON.

MAINS

FRESH GIGLI PASTA

Basil Pesto, Stracciatella, Medley Tomatoes

V

BRAISED BEEF

Dutch Carrot, Mushroom, Creamy Mash

GF

ATLANTIC SALMON

Chat Potato, Beetroot, Chilli Kale Salad

GF

FISH & CHIPS

Lemon, Tartare Sauce

STEAK FRITES

O'Connor Sirloin, 200g MB3+, Fries, Béarnaise

GF

SIDES

SKIN ON FRIES 12

MASHED POTATO 12

Garlic Confit

LITTLE GEM SALAD 12

Creamy Dill Dressing, Pepitas

SPRING VEGGIES 14

CHARGRILLED ASPARAGUS 14

Gribiche

WINE *+15*

2024 SYMPHONIA

Pinot Grigio – King Valley, VIC

2024 MR. MICK BY TIM ADAMS

Rosé – Clare Valley, SA

2021 BARBALACE '1945'

Shiraz – Hunter Valley, NSW

DESSERT

TABLE SIDE TIRAMISU

glass

A 10% surcharge applies on Sundays and public holidays.

A 2.0% surcharge applies to all credit card payments.

A 10% service charge applies to tables with 8 or more guests.

Split bills are limited to a maximum of 2 ways.

(GF) Gluten Free

(V) Vegetarian

(DF) Dairy Free