

# 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.*

## YOUR CHOICE OF MAIN

ZUCCHINI AND MINT RAVIOLI *V*

Baby Corn, Green Olive Salsa

PAN SEARED SQUID

Citrus Butter, Pangrattato, Potato

MARKET FISH *GF*

Salsa Verde, Basil, Broccolini

ROSSMORE HALF SPATCHCOCK

Mojo Rojo, Chimichurri, Lemon

STEAK FRITES *GF*

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

## SIDES

SKIN ON FRIES 12

MASHED POTATO 12

WATERMELON SALAD 12

Cucumber, Persian Feta, Mint

LITTLE GEM SALAD 12

Creamy Dill Dressing, Pepitas

CHARGRILLED ASPARAGUS 14

Gribiche

## WINE *+15*

2024 SYMPHONIA

Pinot Grigio – King Valley, VIC

2024 BROKENWOOD ROSATO

Rosé – Hunter Valley, NSW

2023 PONTING PINNACLE

Cabernet Sauvignon – Langhorne Creek, SA

## DESSERT

CAKE OF THE DAY

glass

A 10% surcharge applies on Sundays and 15% on public holidays.

A 1.7% 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