

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

PUMPKIN GNOCCHI

Japanese Pumpkin, Red Elk

V

MARKET FISH

Kipfler Potato, Green Bean, Frisée, Red Wine Beurre Blanc

GF

ITALIAN SANDWICH

Ciabatta, Mortadella, Salami, Arugula, Giardiniera

SOY BRAISED BEEF SHORT RIB

Mashed Potato

STEAK AU POIVRE

Beef Tenderloin, Pepper Sauce, Shoestring Fries

GF

SIDES

SKIN ON FRIES 12

MASHED POTATO 12

AUTUMN VEGGIES 14

CHARGRILLED FIORETTO 14

Almond Cream, Ras El Hanout

WALNUT FRISÉE SALAD 14

Radicchio, Nashi Pear, Slow Poached Egg

WINE *+15*

2024 SYMPHONIA

Pinot Grigio – King Valley, VIC

2024 BROKENWOOD ROSATO

Rosé – Hunter Valley, NSW

2023 PONTING CLOSE OF PLAY

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