

# 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

### JAPANESE PUMPKIN RAVIOLI

Spinach, Ricotta, Pinenut

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### MOULES MARINIÈRE (A)

Mussels, Capsicum, Parsley, Sourdough

### GRILLED STEAK SANDWICH

Pickle, Caramelized Onion, Swiss Cheese

### LAMB SHEPHERD'S PIE

Lamb Shank, Mash, Pangrattato, Salad

### STEAK AU POIVRE

Beef Tenderloin, Pepper Sauce, Shoestring Fries

## SIDES

SKIN ON FRIES 14

MASHED POTATO 14

WINTER ROOT VEGETABLE GRATIN 14

BUTTER LETTUCE LEAVES 14

Mandarin Dressing

ROASTED FIELD MUSHROOM 14

Meredith Persian Feta

CREAM BABY SPINACH 14

Fresh Cream, Nutmeg, Garlic

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## WINE *+15*

### 2024 SYMPHONIA

Pinot Grigio – King Valley, VIC

### 2024 BROKENWOOD ROSATO

Rosé – Hunter Valley, NSW

### 2021 BARBALACE

Shiraz – Hunter Valley, NSW

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## 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.

(A) – Australian Seafood

(I) – Imported Seafood

(M) – Mixed Origin