

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

GREEN HALLOUMI SALAD

Leaves, Green Goddess Dressing, Avocado
✓

MOULES MARINIÈRE (A)

Mussels, Garlic White Wine Sauce, Sourdough

GRILLED STEAK SANDWICH

Pickle, Caramelized Onion, Swiss Cheese, Rocket

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

GRILLED ASPARAGUS 14

Sauce Gribiche

ROASTED FIELD MUSHROOM 14

Meredith Persian Feta, Garlic, Rosemary

SWEET CORN 14

Jalapeño, Feta, Coriander

BUTTER LETTUCE LEAVES 14

Creamy Dill Dressing, Pepita

WINE *+15*

2024 SYMPHONIA

Pinot Grigio – King Valley, VIC

2025 DOLS

Rosé – Yarra Valley, VIC

2021 BARBALACE

Shiraz – Hunter Valley, NSW

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