

MAINS (*Includes a glass of wine, beer or soft drink)

*Sauvignon Blanc Semillon or Shiraz Cabernet, James Boags Premium, Pure Blonde, Cascade Premium Light, Peroni Nastro Azzurro

Smoked Salmon cucumber, onion, horse radish mascarpone	\$24
Mixed Antipasto cold cut meat, marinated vegetables, slice of Bruschetta	\$24
Tuna salad , baby beetroot, cherry tomato, goat cheese and soft boiled egg	\$24
Spaghetti with prawns, cherry tomatoes, spinach and capers	\$26
Ravioli spinach and ricotta, fresh tomato and black olives (V)	\$26
Chicken supreme with peperonata, crush potatoes	\$28
Barramundi fillet , green veg, pine nuts, lime and chive mayonnaise	\$29
Rump steak marble score 3-4, roasted potatoes and salad	\$29

BREADS AND FOCACCIA

Garlic bread (2 pcs)	\$6
Bruschetta with marinated tomato (2 pcs)	\$10
Italian bread with extra virgin olive oil and balsamic vinegar (3 pcs)	\$6
Focaccia: Garlic or Chilli or Rosemary and olive oil	\$18
<i>Optional</i>	
Fior di latte mozzarella on focaccia additional	\$2

SIDES

Chips, aioli	\$9
Roasted potatoes, rosemary	\$12
Mixed green vegetables, pine nuts, preserved lemon	\$12
Roasted pumpkin, honey, almond, sage	\$12

* Lunch menu cannot be used in conjunction with any other offer