

LUNCH SERVED 12pm – 3pm DAILY

APERITIF

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|----------------------------------|----|---|----|
| Mimosa/Peach Bellini/Bloody Mary | 15 | Espresso Martini | 16 |
| Aperol Spritz | 15 | Jug of Homemade Lemonade | 12 |
| Tom Collins | 15 | Jug of Pimm's No 1 Cup with fresh fruit | 30 |
| Whisky Sour | 15 | | |

STARTERS & SALADS

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| Deep fried calamari, spicy mayonnaise & lime | 22 |
| Caprese salad with heirloom tomato, burrata & olive oil (V) | 20 |
| Cured trout with avocado & wasabi, pickled ginger gel, rice cracker & dried raspberry | 24 |
| Green Goddess Salad - Poached chicken, avocado, bacon, sweetcorn, cherry tomato & basil (GF) | 28 |
| Superfood Salad - Kale, freekeh, lentils, wild rice, furikake, sheep milk curd & maple syrup dressing (V) | 26 |
| Antipasti Platter - Prosciutto di Parma, mortadella, sopressa, marinated cream cheese, olives, dips, house pickles & mixed breads | 30 |
| Vegetarian Tasting Platter - Vegetable frittata, garlic mushrooms, panko-crumbed zucchini chips, marinated cream cheese, olives, dips, house pickles & mixed breads (V) | 30 |

MAINS

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| Market Fish with carrot & ginger purée, Burnt Orange reduction, sautéed mushroom & celery (GF) MP | |
| Panko-crumbed Tasmanian Salmon Cake - served with sweet ginger slaw, wasabi mayo & Chef's sauce | 28 |
| Confit Duck Leg with chilli & orange sauce, celeriac purée and a bitter leaf salad (GF) | 32 |
| Porchetta - stuffed with fennel sausage and served with red cabbage puree, fresh fig, black pudding & pickled granny smith (GF) | 32 |
| Wagyu Beef Burger - on toasted brioche bun topped with gruyere, Brooklyn Brine pickles, tomato & lettuce, dressed with horseradish mayo, tomato chutney & served with fries | 26 |
| Center Cut MS6 Wagyu Rump- served with porcini & truffle mash, pickled eschalot & yuzu soy jus (GF) | 34 |
| House-made Gnocchi with stinging nettle, spinach, walnut, goats fetta & Manuka honey (V) | 30 |
| Saint Secret goats cheese & roasted tomato tart with pesto drizzle (V) | 26 |

SIDES TO SHARE

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| Mixed Breads | 3pp | Rocket, pear & parmesan salad (V) | 10 |
| Crispy kipfler potato with spicy mayonnaise (GF) (V) | 10 | Shoestring fries (V) | 10 |
| Sauté garlic broccolini (GF) (V) | 12 | Porcini & truffle mash (GF) (V) | 12 |

Please note a 10% surcharge applies on weekends and public holidays. We do not split bills.

DESSERT

Mango and passionfruit Eton Mess (GF) 15

Vanilla crème brûlée (GF) 15

Banoffee pie with dulce de leche, caramel pecans & Belgian chocolate ribbons 15

Apple Tarte Tatin with pistachio ice cream 15

THREE CHEESE PLATTER

Brie Fermier FRANCE, Charlton's Organic Blue VIC & Cave Aged Cheddar Somerset UK -
Served with fig & walnut rolada and lavosh 26

SWEET TREATS

White chocolate & cranberry slice 7

Chocolate Brownie (GF) 7

Salty peanut caramel slice 7

Blueberry & chocolate cheesecake tart 10

Apple streusel friand with cream Chantilly (GF) 10

Kids: Banana sundae 12

KIDS

Kids Special - A choice of meal from below served with a ginger bread cookie & a choice of orange juice, apple juice, chocolate milk or strawberry milk 16

Battered local fish fillets with chips

Pasta with napolitana sauce (V) (GF)

Mini beef burger with fries