

## LUNCH SERVED 12pm – 3pm DAILY

### APERITIF

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

### SIDES TO SHARE

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

### MAINS

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

Superfood Salad - Broccolini, cauliflower, blueberries, pepita, avocado, quinoa, edamame, almonds & walnuts with a hazelnut vincotto dressing (V) (GF) 26

House-smoked Tasmanian Salmon - served with bean salad, heirloom carrot & remoulade (GF) 32

Green Goddess Salad - Poached chicken, avocado, bacon, sweetcorn, cherry tomato & basil (GF) 28

Saint Secret goats cheese & roasted tomato tart with pesto drizzle (V) 26

Pan-Fried Barramundi - with a beurre blanc sauce & served with a Sicilian potato salad (GF) 32

Panko-crumbed Tasmanian Salmon Cake - served with sweet ginger slaw, wasabi mayo & Chef's sauce 28

Orecchiette Primavera - with zucchini & mint sauce, fresh lemon & grated parmesan (V) 30

Wagyu Beef Burger - on toasted brioche bun topped with gruyere, Brooklyn Brine pickles, tomato & lettuce, dressed with horseradish mayo, tomato chutney and served with fries 26

Confit Duck Leg - with chilli & orange sauce, celeriac purée and a bitter leaf salad (GF) 32

Center Cut MS6 Wagyu Rump- served with porcini & truffle mash, pickled eschalot & yuzu soy jus (GF) 34

Porchetta - stuffed with fennel sausage and served with smoked apple sauce, fresh fig, balsamic caramel & pork crackling (GF) 32

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

## DESSERT

Chocolate macadamia fudge with lavender marshmallow & orange cinnamon coulis (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

Jam Drop 5

Chocolate Brownie (GF) 7

Salty peanut caramel slice 7

Yuzu & lemon tart with matcha meringue (GF) 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