

Lunch Menu

Small Plates

Focaccia \$12
Local Olive Oil & Salt (ve)

Bruschetta \$16
Toasted Baguette, Cheese, Tomato, w/ Balsamic Vinegar

Fried Chicken \$22
Crispy Fried Chicken, Coleslaw, Spring Onion, Pickled Red Onion,
Coriander w/ Our Secret Sauce

Prawns \$24
Grilled Garlic Prawns, Chilli, Lemon & Butter Sauce,
w/ Toasted Sourdough

Squid \$25
Salt & Pepper Squid, Cherry Tomato Compote, Salsa, Dipping Sauce



Big Plates

Parma \$30
Crumbed Chicken, Ham, Napoli, Maffra Cheddar, Chips &
Salad (gfa)*

Fish n' Chips \$28
Beer Battered Whiting, Chips, Salad, Tartare & Lemon*

Cheeseburger \$28
Wagyu Beef Pattie, Bacon, Cheese, Lettuce, Tomato, Pickles,
Ketchup & Mustard

Porterhouse \$34
250gms Porterhouse, Chips & Salad w/ a Red Wine Jus (cbgf)*

Pumpkin \$32
Korma Roasted Pumpkin Wedge, Cashew Cheese,
Lentil Ragout, Kale, Lemon Pepitas (gf/ve)

Pappardelle \$36
Slowly Braised Lamb Ragout, Almond Pangrattato, Chopped Parsley,
Grana Padano

Curry \$36
Sri Lankan Wagyu Beef Shin Curry, Fragrant Rice,
Eggplant Moju, Pol Sambal, Pappadum (gf/df)

*Chips & Vegetables, add \$4

Sweet Plates

Sticky Date \$16
Butterscotch, Maple Walnuts, Vanilla Ice Cream (v)

Panna Cotta \$16
Passionfruit Panna Cotta, Mango Sorbet, White Chocolate,
Macadamia, & Mint (cbgf)

Churros \$17
Cinnamon Sugared Spanish Donuts, Fudge Sauce &
Date Caramel (ve)

Eton Mess \$18
Smashed Pavlova, Mixed Berry Compote, Passionfruit Pulp,
Strawberry, Chantilly Cream,

Cheese for One \$18
Cheese of choice as one single serve (v/cbfg)
Local Cheese (Maffra Cheddar, Tarago Blue, Gippsland Brie),
Quince, Dried Fruit, Nuts & Lavosh

*gf- gluten friendly, cbgf- can be gluten friendly,

df- dairy friendly, ve- vegan, v- vegetarian

*While we take care to ensure gf dishes, our kitchen uses
a number of gluten product. Gluten traces may be present.