

## Lunch

2 Courses \$45 | 3 Courses \$60

*Including a glass of red, white, prosecco wine or tap beer*

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### Entree

*Roasted scallop in the shell, cauliflower, black garlic, almonds (3)*

*Local Haloumi, fig, lemon, thyme*

*Beef tartare, egg yolk aioli, beetroot and almond crackers*

*Loaded sweet potato, garlic butter, maple, rosemary, smoked shitake, leeks*

### Main

*Porcini mushroom risotto, van der heiden chevrano*

*Chicken cotoletta, fried sage, brown butter, lemon*

*Spiced lamb kebabs, hummus, red pepper fondue, mint, fennel (3)*

*Served with a greek salad to share*

### Dessert

*Chestnut and blueberry tart*

*All our menu items are gluten free, some items may contain traces of soy and nuts. Please let us know if you have any allergies or dietary requirements, so we can best accommodate you.*

*Menu by Alex Xinis*

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*All card payments will incur a transaction fee of 2%*

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