

LUNCH

A seasonal menu inspired by the very best of our local & independent producers, complimented by our very own edible garden



LITTLE BITES

ALTO MARINATED OLIVES | chilli | fennel seed | garlic 12 VN GF
SPICED NUTS | macadamia | cashew | peanuts 9 VN GF
RED CAPSICUM HUMMUS | chilli oil | flat bread 12 VN
HOUSE MADE FOCACCIA | cultured butter 10 V VNO
MARINATED WHITE ANCHOVY | piquillo peppers | alto evoo 12 GF
WILLI WILLI PORK BELLY | korean bbq | toasted sesame 16 GF

SMALL PLATES

KING PRAWNS | chargrilled | tomato ceviche | avocado | puffed rice 26 GF
add extra prawn 5
BURRATA | tomato | basil | sourdough crisp | vincotto 22 GFO V
HOUSE MADE PASTA | pumpkin agnolotti | kombu butter |
sage | meredith goats cheese 20 V
RAW MARKET FISH sashimi | cured | ceviche MP
RODRIGUEZ CHORIZO & TOMATO ARANCINI | basil emulsion 20
LA BOQUERIA CURED MEATS | manchego cheese | pickles |
mustard | flat bread 24 GFO

SALADS

PROSCIUTTO | spring leaves | stracciatella | rock melon |
pomegranate dressing 24 GF
ROAST PUMPKIN | goats feta | quinoa | broccolini |
red grapes | toasted seeds 20 GF V VNO
CAESAR SALAD | baby coz | blue moon farm egg | white anchovy |
caesar dressing | pecorino | sourdough crisp
add poached chicken | smoked salmon 6

LARGE PLATES

FREE RANGE CORN FED CHICKEN | house made gnocchi | spring vegetables | cep
mushroom sauce | pangritata 34 GFO
MILLY HILL LAMB RUMP | zucchini flower | chevre goats cheese | piquillo pepper 38 GFO
MARKET FISH | simply grilled | GB side – pick one MP
HOUSE MADE GNOCCHI | mushroom & truffle sauce | pecorino | parsley 28 V
RIVERINE SIRLOIN | chargrilled | peppercorn sauce | GB side - pick one 42 GF
add two chargrilled prawns 10
LINGUINI PASTA | rocket pesto | macadamia nuts | meredith goats cheese 25 GFO VNO
GB BURGER | double beef patty | cheddar | pickles | gem lettuce |
burger sauce | chips 26
BEER BATTERED JOHN DORY | tartar sauce | lemon | GB side – pick one 28

SHARING PLATES

COTE DE BOEUF | black onyx MB3+ | ribeye on the bone | peppercorn sauce |
GB sides – choose 3 \$12 per 100g GF
CHATEAUBRIAND roast eye fillet | beef jus | GB sides – choose 3 \$20 per 100g GF
MILLY HILL LAMB SHOULDER slow cooked | chargrilled to finish | salsa verde |
GB sides – choose 3 \$12 per 100g GF

GB SIDES

CHAT POTATOES | sour cream | nori 10 GF V
SPRING LEAF SALAD | garden pickings 9 GF VN
PARMESAN FRIES | aioli 10 GFO V
BEER BATTERED CHIPS | aioli 9 GFO V
ROASTED PUMPKIN | pimenton | yogurt & tahini | seeds 12 GF V
SWEET POTATO FRIES | chili salt 9 GF VN
BROCCOLINI | miso butter | capers | flaked almonds 14 GF V





eat | drink | relax