

Lunch

Available Monday to Friday, 12 pm to 3 pm

2 Course - 65 pp | 3 Course - 75 pp

Warm marinated alto olives (add \$8)

Entrée

Pumpkin & ricotta raviolo, saffron butter sauce, sorrel

Cold smoked rainbow trout, kohlrabi remoulade, horseradish, buttermilk & dill dressing

Confit heirloom vegetable tart, lyonnaise onions, whipped goats cheese, tarragon

Zucchini flower, scallop & crab mousse, basil emulsion, confit cherry tomato

Mains

White Pyrenees Lamb backstrap, pea & mint puree, potato fricassee, cavolo nero (add \$5)

Gnocchi a la parisienne, murrumbidgee mushrooms, celeriac puree, grilled tomato dressing

Basil crusted cod, warm panzanella salad

Roasted duck breast, peach, roast pumpkin, pistachio, kale crisp, spiced jus

Sides (add \$9)

Miso buttered broccolini, puffed wild rice

Shoestring fries, tarragon aioli

Fine leaf salad, shaved heirloom vegetables, jerez sherry vinegar

Desserts

Peach Melba

Selection of seasonal sorbet & ice cream, tuile, hazelnut praline

Dark chocolate mousse, strawberry textures

'Creme Catalan' pannacotta, vanilla compressed pineapple, lime meringue & passionfruit

All menu items may contain traces of nuts, eggs, dairy & gluten. Minimum requirement of one food item per person must be ordered.

All card transactions incur surcharges as follows: credit cards 1.5%, debit cards 1%, AMEX 1.7%. One bill will be presented to the table upon completion, no multiple split bills.

Children's Lunch

Available Monday to Friday, 12 pm to 3 pm
2 Course + choice of a juice or soft drink - 30 pp

Mains

Roasted riverina angus sirloin, chips & salad
Pan fried gnocchi, mixed mushroom, peas, spinach
Crumbed chicken breast, steamed vegetables
Pan fried fish, chips & salad

Something Sweet

Pavlova, summer fruits, whipped cream
A selection of house made ice cream & sorbet
Chocolate caramel cake, vanilla ice cream

Beverages

Apéritifs

Aperol, ITA	9
Campari, ITA	9
Pernod, FRA	9
Pimm's, ENG	9

Cocktails

Floriade – Sparkling, Chambord, Rosé, Hibiscus	20
Gin Garden – Pink Gin, St Germain, Sparkling, Berries, Petals	20
Mr Griffin – Plantation Dark Rum, Mint, Ginger Beer, Cinnamon Syrup	20
La Passion – Passionfruit, Organic Apple, Vanilla Vodka	20
Mocktail	15
Ask for your classic	

Beer

Heaps Normal	10
BentSpoke Cleansing Ale	10
Capital Brewing Ale	10
Peroni	10

Non-Alcoholic

Iced Tea - fresh mint	10
Iced Tea - sweet berries	10
Sparkling Water	10
Soft drinks - Coca Cola, Coke Zero, Sprite, Ginger Beer, Lemon Lime Bitters	5

Tea & Coffee

Tea - Selection of Ronnefeldt Tea	8
Coffee - Redbrick	5

*Decaf, soy, almond, oat, lactose-free, extra shot + 50c

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Wine

Sparkling & Champagne

	G	B
NV Bianca Vigna Prosecco, ITA	15	59
2018 Meadow Bank Sparkling Blanc de Noirs, TAS		140
2020 Apogee Brut Vintage, TAS		121
NV Vignoble Alain Robert Vouvray Extra Brut, Loire valley FRA		120
NV Champagne Taittinger Brut Reserve, Half Bottle, Reims FRA		80
NV Champagne Taittinger Brut Reserve, Reims FRA	28	160
NV Champagne Laherte Freres Ultradition, Chavot FRA		225
NV Champagne Pierre Paillard Grand Cru "Les Parcelles", Bouzy FRA		240
NV Champagne Agrapart Grand Cru Terroirs Blanc de Blanc, Avize FRA		340

Sparkling Rosé

NV Lambrusco Dell "Emilia Rosé", Emilia-Romagna ITA		52
NV Yarranbank "Crème de Cuvee", VIC		79
NV Taittinger Rosé, Reims FRA	28	160

White

2020 Jo Landron "La Louverrie" Muscadet, Loire Valley, FRA		84
2022 LePezze Pinot Grigio, Veneto ITA		52
2023 Nick O'Leary Riesling, CBR		70
2021 Charles Frey Reisling "Granite, Alsace FRA		120
2020 Chateau La Fleur des Graves Bordeaux Blanc, Bordeaux FRA	19	95
2021 Gembrook Sauvignon Blanc, VIC	14	60
2020 Domaine Denizot Sancerre Blanc, Loire valley FRA		154
2021 Ravensworth TLWA Bianco, CBR	14	60
2021 Lark Hill Gruner Vetliner, CBR		135
2019 Vignoble Alain Robert Chenin Blanc, Loire valley FRA		105
2021 Aphelion "Callow" Grenache Blanc, SA		74
2020 Château Saint Maurice "Les Parcelles", Rhone Valley FRA		77
2020 Philippe Grisard Originelle Mondeuse Blanche, Savoie FRA		160
2021 Vincent Tremblay Chablis, Burgundy FRA		95
2019 Domaine Sophie Ciner "Les Amandiers", Burgundy FRA		125
2022 Eden Road Chardonnay, CBR	18	80
2021 Novum Chardonnay, NZ		115
2019 Domaine Pinson "Fourchaume 1er cru", Burgundy FRA		210

Wine

Rosé

2023 Collector Rosé, CBR		62
2021 Denton Rosé, VIC		77
2022 Domaine Gavoty, Provence FRA	15	72
2021 Domaine Ray-Janne Bandol Rosé, Provence FRA		124

Red

2021 Sinapius "Esme" Gamay, TAS		98
2020 Domaine Bel Air, "Les Charmes" Morgon, Beaujolais FRA		135
2021 Little Yering Pinot Noir, VIC	14	60
2021 Lark Hill Pinot Noir, CBR		90
2021 Felton Road Pinot Noir "Bannockburn", NZ		160
2019 Domaine Emmanuel Giboulot "Sous le mont", Burgundy FRA		180
2021 Pernot Pere & Fils, Gevrey-Chambertin, Burgundy FRA		320
2021 Ravensworth Tinto, CBR		75
2022 Mada Sangiovese, CBR	16	75
2021 Frederick Stevenson Barbera, SA		80
2019 Alkimi Grenache, VIC	15	68
2020 Domaine Gradassi CNDP, Rhone Valley FRA		190
2019 Château du Hureau Tuffe Cab Franc, Loire Valley FRA		117
2020 Spinifex Bête Noire Shiraz, SA		95
2020 Domaine Emmanuel Darnaud "Mise en Bouche" Syrah, Rhone Valley FRA		125
2021 Sapling Yard Shiraz Viognier, CBR	16	75
2018 Jean Luc Jamet Cote Roti, Rhone Valley FRA		350
2016 Clonakilla Shiraz Viognier, CBR		295
2020 Paulett Polish Hill River, Cabernet Sauvignon/Merlot, SA		87
2018 Chateau la Grave Figeac Grand Cru, Bordeaux FRA		210

Sweet

2019 Clos Bagatelle "La Divine", Languedoc, FRA		14
NV Domaine Vial Magnères Banyuls, Languedoc FRA		15
Penfold Grand Father Port, SA		16