



LUNCH MENU

House-baked mini ciabatta loaf w a selection of dips \$17.00

Duck liver pâté, ploughman's relish w crisp crostini \$18.50

House-baked bread w garlic butter \$15.00

New season asparagus w Granny Smith apple radish slaw, pickled raisins,
pistachio & bocconcini \$24.00

Salad of pork belly, red cabbage slaw, lime, coriander & mint dressing, crisp wonton,
toasted cashew nuts \$24.00

Classic bacon & mushroom carbonara, house fettucine, confit garlic & cream sauce \$23.00

Beef striploin w seasonal roast potatoes, piccalilli onions & feta garden salad \$25.00

Seared haloumi & heritage tomatoes on grilled ciabatta w basil,
avocado oil & white balsamic dressing \$24.00

Caesar salad with streaky bacon, anchovies, parmesan, croutons & poached egg \$20.00
add smoked chicken \$25.00

Shoestring fries w confit garlic aioli \$9.50

◆ DESSERTS ◆

Textures of apricot & pistachio w white chocolate mousse & orange \$16.00

Cherry crème brûlée w textures of cherry & chocolate \$16.00

Eton Mess lemon meringue, strawberries & lemon curd cream, lemon sorbet \$16.00

Whitestone cheese selection w pinot figs, honeycomb, fruit crostini \$25.00

Please advise if you have any special dietary requirements.