



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



Braised oxtail w cannellini beans, tomato & saffron, crusty ciabatta \$23.00

Risotto of creamy roast pumpkin, spinach salsa verde & walnuts \$20.00

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

Roast pork belly w seasonal roast potatoes, fennel slaw & miso pan jus \$25.00

◆ SIDES ◆

Salad of apple & roasted sweet potato w spicy pecans & feta, mustard vinaigrette \$10.00

Shoestring fries w garlic aioli \$9.50

◆ DESSERTS ◆

Raspberry & apple tarte Tatin, crème anglaise & salted toffee brittle \$16.00

Chocolate & almond mille-feuille w duo of chocolate mousse
& strawberry compote \$16.00

Apricot frangipani pie w meringue, cherry gel & vanilla ice cream \$16.00

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

Please advise if you have any special dietary requirements.