

ENTREE

CRISPY SQUID

mild chilli sauce, pickled cucumber, charred lemon. **DF**

WILD MUSHROOM TORTELLINI

spiced ricotta, pepper sauce, pistachio ash. V

ITALIAN TOMATO ARANCINI

smoked tomato vegan aioli, watercress salad. VEGAN + GF

ADD A GLASS OF WINE +**\$10**

VINACEOUS
'CRAFTED BY HAND'
rose; margaret river, WA

SCORPIUS

sauvignon blanc; marlborough, NZ

NOVA VITA 'FIREBIRD' shiraz; adelaide hills, SA

MAIN

KATSU CHICKEN

panko crumbed chicken breast, peanuts, shallots, chilli, kewpie mayo, sweet soy, cabbage salad, sesame dressing.

VEGAN GNOCCHI

green peas, button mushrooms, spinach, cherry tomatoes, pine nuts, cashew cream sauce. **VEGAN** + **GF**

FISH & CHIPS

beer battered hoki fillet, aioli, lemon, rocket.

ANGUS BEEF BURGER

caramelised onion, beetroot, swiss cheese, tomato, rocket, aioli. served w chips.

DESSERT

CHOCOLATE
PANNA COTTA
mixed berry compote, chocolate wafer. GF*

KEY LIME TART

lime + coconut caviar, whipped cream, air-dried raspberries.

LOCALS LUNCH

TWO COURSES
THREE COURSES

\$40 \$50

please select <u>one</u> option per course from this menu.

ADD - ONS

and substitutions will be charged for.

NO SPLIT BILLS

please order at the bar if you wish to pay separately.

SURCHARGE

1.5% for all card transactions.