

### LUNCH MENU

## Gazpacho

Chilled spicy tomato soup with basil and avocado sorbet ve, gf 10

# Roast Pumpkin Salad

Honey roasted pumpkin with spinach, fetta and roasted pine-nuts

With cumin yoghurt dressing v, gf, veo 12

#### Pork Rillette

Crumbed pork rillette with siracha aioli and leaf salad 15

## Beef Burger

Angus beef burger with smoked cheddar, house made chutney, tomato and lettuce

With potato roasties 16

# Chorizo Tagliatelle

Fresh tagliatelle with chorizo, olives, oven dried tomatoes with basil pesto, fetta vo, dfo 18

## BBQ Chicken and Bacon Risotto

Barbecue chicken and smoked bacon risotto with shaved parmesan df 22

### Pan Fried Trout

Crispy skin Pemberton farmed trout on warm potato salad with pesto infused tomatoes gf, dfo 24

# Grilled Angus Scotch Fillet Steak

Dardanup Angus Steak with fresh coleslaw and sauté potatoes gf, df 28

Please advise your server of any dietary requirements or allergies in order for our chefs to accommodate. Whilst all gluten free meals on this menu are prepared utilising gluten free ingredients, please be aware that gluten is present in the kitchen facility.



#### SIDES

Mixed Leaf Salad gf, ve 6

Roasted Baby Beetroot dfo, gf, v, veo 6

Potato Roasties v, gf, dfo 6

Sauté Asparagus ve, gf 6

### DESSERTS

### Chocolate and Macadamia Brownie

With bitter chocolate sauce and vanilla bean ice cream gf, v 12

### Caramelised Local Fruits

Local fruit topped with a caramelised sabayon gf, v 10

#### Selection of House-made Ice Cream

With assorted wafers v 10

Salted Caramel Pot

With mixed nut biscotti v 12