

# Lunch Menu



## Starters

Garlic and herb bread - 4 pieces	6
Spring vegetable and bean soup with parmesan, basil pistou & housemade bread	10
Port Lincoln Kingfish ceviche - green leaves, blood orange, de hydrated olives & salt bush dukkah	14
Tasting Platter - Country terrine, caper berries, caper leaves, cheddar, olives, cornichons, pickled beetroot & Waikerie bread	20
Yum cha (4 varieties)	15

## Mains

Moroccan flavoured spatchcock grilled, harissa couscous and chickpea puree	30
Waikerie Osso Bucco, potato gnocchi and tomato sugo	28
Tasmanian Atlantic salmon with Riverland citrus and fennel salad, fried Kifler potatoes and seeded mustard aioli	30
Twice cooked roasted pumpkin and asparagus soufflé almond and green leaf salad	24
Steak - Tender beef fillet, crisp salt and pepper squid, organic greens in oyster and ginger sauce	33

\*Please see our blackboard for our Pizza of the Day & Specials!

## On the Side

House made cob, saltbush dukkah, olive oil	8
Chips with caper seasoning & aioli	6
Seasoned wedges, sweet chilli and sour cream	9
Fried Kifler potatoes, chorizo and aioli	9
Green leaf salad for two w parmesan, pear, roasted walnuts & sticky balsamic	8

## Sweets

White chocolate and berry panna cotta, with honeycomb and yoghurt sorbet	13
Fig and almond cake with pink salt caramel sauce and almond parfait	
Tim Tam Kahlua cheesecake with espresso ice-cream	
Cheese Platter – Australian Triple Brie or Matured served with Gurra dates, quince paste, apple & wafers	1 Cheese 14 2 Cheeses 18
Affogato – wattleseed icecream, shot of espresso and Frangelico	9

Lunch Menu available 12 noon – 3pm daily

\*Menu current 14/09/16 – 27/09/16

