

LUNCH



SNACKS

Basket of bread 7.5

Gibson Grove olives with oregano & feta 9.5

Pork crackling 9.5

Spiced roasted almonds 7.5

Charred mini bruschetta with salmon pate, creme fraiche, dill 8.5 each

SANDWICHES

Mortadella panino with provolone cheese, charred peppers, caramelised onion relish 17.5

Smoked ocean trout panino with house slaw, dill pickled cucumber 18.5

Salad panino, cos lettuce, mesclun, cucumber, tomato, parmesan & mustard mayo 16.5

Chicken schnitzel panino, house slaw, tomato relish and grated parmesan 18.5

FIRST

Today's Soup served with fresh bread 16.5

Ancient grains and seeds with tomatoes, cucumber, walnuts, currants, pomegranate and dukkah 19.5

Fried cauliflower, pepita seeds, tahini dressing lemon & za'atar spice 12.5

Grilled octopus, white bean hummus, roasted olives, oregano, preserved lemon, pickled green chillies 24.5

PASTA (gluten free available)

Potato gnocchi with porcini & portobello mushroom ragu, sage & parmesan 28.5

Capunti with chicken & pork bologna style ragu spiced with szechuan pepper 29.5

Fresh pappardelle with slow braised beef cheeks, red wine, black olives and charred onion 36.5

Fresh angel hair with prawns, scallops, snapper and mussels, white wine, tomato 38.5

MAINS

Bon Ton Burger house ground beef, slaw, Aussie cheddar, tomato, beetroot chutney, caramelised onion, house relish & gherkin on a toasted milk bun 19.5

Add thick cut chips 6.5

Fish 'n' Chips, crisp skin saltwater barramundi fillet, thick cut chips, charred gem lettuce, yoghurt tartare dressing, pickled cucumber 32.5

Szechuan peppered seared rare kangaroo loin, black barley, quinoa, roast sweet potato, pumpkin seeds, lemon and pomegranate salad 34.5

Steak Frites Tasmanian Cape Grim grass fed sirloin with bearnaise butter, french fries & red wine reduction 39.5

SIDES

Thick cut rustic chips house relish 9.5

Mixed salad 9.5