

Lunch

Appetisers

Warm bread, olive oil, balsamic - 6 (Vg)

Confit garlic, chargrilled bread, lemon - 7 (Vg)

Gibson Grove mixed olives - 8 (Vg, GF)

Entrees

Arancini

Mushroom arancini, herb aioli (x3) - 12 (V)

Zucchini Flowers

Filled with cream cheese, figs, lemon rind, thyme, capsicum cream sauce (x3) - 18 (V)

Vegetarian Platter

An assortment of roasted and grilled vegetables, Gibson Grove olives, mushroom arancini, cabbage salad, cheese, bread, butter - 21 for one, 40 for two (V)

Smoked Trout and Chat Potato Salad

With eschalot, capers, radish, cornichons, fennel, baby spinach, cider vinaigrette - 22 (GF)

Antipasto Platter

An assortment of charcuterie and cheese with cornichons, artichoke heart, grilled capsicum and mushroom, chutney, bread, butter - 26 for one, 50 for two

Mains

Roast Vegetable Salad

With desiree and sweet potatoes, red capsicum and spanish onion with a lemon and seeded mustard dressing - 25 (Vg, GF)

Baked Eggplant Provençale

With olives, capsicum, basil and tomato sauce topped with gruyère cheese on a bed of baby roquette - 25 (V)

Homemade Potato Gnocchi

With napolitana sauce, pancetta, sage, parmesan - 26

Bon Ton Pasta

Chef's daily selection - 24

200g Grilled Salmon Steak

With baby spinach and chat potato salad, olive tapenade dressing - 28 (GF)

Veal Schnitzel

With cabbage salad, gribiche mayonnaise, chips - 26

250g Grain Fed Sirloin Steak

With roquette salad, grilled mushroom and herb butter, chips - 29

Sides

Chips, mayo - 8 (V)

Mixed leaves, truss tomato, cucumber, red onion, vinaigrette - 9 (Vg, V, GF)

Oven baked cauliflower, pepitas, tahini dressing - 9 (V, GF)

Seasonal vegetables tossed in sundried tomato oil - 10 (Vg, V, GF)

GF - Gluten Free • V - Vegetarian • Vg - Vegan

Free Customer Wifi • 10% Sunday Surcharge • 15% Public Holiday Surcharge • No Split Bills • 2% AMEX Surcharge

Desserts

Goat, brie and cheddar cheeses, lavosh bread, muscatel grape and quince paste - 24

Scones, cream, jam - 11

Crème brûlée - 12 (GF)

Vanilla bean panna cotta, crushed meringue, espresso sauce - 13 (GF)

Daily homemade gâteau - 14

Poached pear, apricot coulis, grilled almond flakes, vanilla bean ice cream or sorbet - 14 (GF)

Dessert Wine

2013 Vinifera Easter Semillon	Mudgee, NSW	8	34
2016 Domaine des Bernardins Beames de Venise	Southern Rhone, France		48
2009 Château Roumieu Sauternes	Sauternes, France		52

Port

Yalumba Galway Pipe Tawny	Barossa Valley SA	10
Seppeltsfield Grand Muscat	Rutherglen VIC	10
Sanchez Romate Pedro Ximénez 'Cardenal Cisneros'	Jerez, Spain	12
2011 Fonseca Late Bottled Vintage Port	Douro, Portugal	14

Single Malt Whiskey

Lagavulin (Rich Peaty & Smoky)	Islay	18.5
Ardmore (Medium Peat & Toasty Oak)	Highland	16.5
Oban (Soft, Subtle, Smooth Vanilla)	West Coast	16.5
Jameson (Classic, Off Dry)	Ireland	12.5
Hellyers (Sweet Fruity Pinot Noir Casks)	Tasmania	16.5