Restaurant WEEK

2 COURSE LUNCH MENU 2025



Cauliflower Cheese Croquettes ho

Roasted red pepper relish

House Smoked Brisket & Melting Cheddar 'Bruschetta'

Served on grilled crusty ciabatta, with cherry tomatoes and baby arugula

Crispy Chilli Chicken
Breaded & fried thighs, tossed in a sweet n' spicey sauce, with spring onions, peppers, cashew nuts and steamed rice

Catch Of the Day
Creamy & lemony pesto penne pasta with calamari, bacon & chorizo

Winter Vegetable Tart /
Puff pastry base topped with roasted winter vegetables, pesto, goat's cheese

vegetarian V

\$35

PLUS 18% SERVICE CHARGE



