

3 course Long Lunch \$80 per person

until 2.30pm – whole table only
Choice of entrée, main & dessert
Matching wines available

or

à la carte

until 4pm

Entrées

| | | |
|---|-------|----|
| Local tomatoes, grilled peach, burrata, crostini, basil <i>Clairault Sauvignon Blanc Semillon</i> | GFO | 25 |
| Gazpacho, charred octopus, saffron kipfler potato, almonds <i>Streicker Blanc de Blanc (sparkling)</i> | GF/DF | 25 |
| Duck liver parfait, beetroot relish, sourdough toast <i>Streicker Protea Farm Block Chenin Blanc</i> | GFO | 25 |
| Beef tartare, gochujang, sesame, sous vide egg yolk <i>Streicker Ironstone Block Old Vine Cabernet Sauvignon</i> | GF/DF | 25 |

Mains

| | | |
|--|-------|----|
| Ricotta gnocchi, spinach, candied olive, pine nuts, sage, grana padano <i>Streicker Ironstone Block Old Vine Chardonnay</i> | V | 39 |
| Market fish, mango papaya salad, crispy anchovies, thai basil, peanuts <i>Streicker Bridgeland Block Fumé Blanc</i> | DF/GF | 41 |
| Smoked Pork Loin chop, nectarine, charred cabbage, nduja butter, jus <i>Streicker Ironstone Block Old Vine Chardonnay</i> | GF/NF | 41 |
| Arkady lamb rump, harissa, smoked eggplant, capsicum, hazelnut dukka <i>Streicker Bridgeland Block Pinot Noir</i> | DF/GF | 41 |

Desserts

| | | |
|--|----|----|
| Pavlova, mango, lime, coconut cream, passionfruit sorbet | GF | 16 |
| Chocolate crème caramel, amaretti biscuit, poached apricot | G | 16 |

Sides

| | | |
|---|----|----|
| House made focaccia, evoo, balsamic | | 7 |
| Beef fat potatoes, salsa verde, Manchego | GF | 15 |
| Rainbow carrots, zaatar labneh, pepitas, honey | GF | 15 |
| Mixed leaves, pickled fennel, radish, herbs, house dressing | | 12 |
| Hand cut chips, black garlic aioli (contains Squid ink) | | 14 |

Cheese

With House Made crackers, biscotti, apple chilli jam, candied walnuts, quince

One Cheese*: 20 | Two Cheeses: 30 | Three Cheeses: 40

*\$5 extra when part of our 3 course long lunch

Your choice of:

Cheddar – King Island Aged Cheddar (TAS)

Blue – King Island (TAS)

Brie – Lingot D'Argental (FRA)

GF – Gluten free | V – Vegetarian / GFO – Gluten free Option

DF – Dairy free | VG – Vegan option

Not all ingredients are listed. Please let us know if you have any dietary requirements.

Children's Lunch Deal

\$25 per child

Choice of children's meal, apple or orange juice box
& serve of chocolate & vanilla ice cream

or

select your own

Children

| | | |
|---|---|----|
| Pasta with Napoli sauce and cheese | V | 15 |
| Chicken schnitzel & hand cut chips | | 15 |
| Kids icecream (1 x scoop chocolate & vanilla) | | 10 |

Soft drinks and coffee

| | | |
|--|----|-----|
| Juice box - apple or orange | | 4 |
| Waves & Caves Hand Crafted Beverages (Lemonade, Lemon Lime Bitters, Cola, Ginger Beer, Raspberry Kombucha) | | 6 |
| Sparkling Water 750ml | | 7 |
| Flat White Cappuccino Latte Espresso Short Macchiato Hot Chocolate | | 5 |
| Long Black Double Espresso Long Macchiato Mocha Chai Latte | | 5.5 |
| Affogato with vanilla bean ice cream (no liqueur) | GF | 8 |
| House Made rocky road (Contains Nuts) | | 7 |
| Pot of Tea | | 4.5 |
| English Breakfast Earl Grey Peppermint Chai Green Lemon & Ginger | | |