

Lunch - \$15

First Course

Kale salad -

crispy kale, everything crouton, roasted squash, creamy thyme dressing (Gluten free, soy free)

Soup of the day

(Gluten free, nut free, soy free)

Second Course

Fettuccini -

House made noodles, smoked mushrooms, seared Brussel sprouts, white wine sauce and a poached eggs

(Vegetarian) (nut free) (soyfree)

Salmon burger -

Quinoa salmon burger with preserved lemon aioli, arugula on brioche (The burger it's self will be gluten free) (Soy free, nut free)

Pork loin sandwich -

Mustard brined pork loin with fig jam, caramelized onions on bun (Nut free, soy free)

Dinner - \$33

First Course

Kale salad -

crispy kale, everything crouton, roasted squash, creamy thyme dressing (Gluten free,soy free,nutfree)

Soup of the day

(Gluten free, soy free, nut free)

Second Course

Scottish salmon -

Pan seared salmon with navy beans and chard stew with feta and olives (Gluten free, soy free, nut free)

Fettuccini -

House made noodles, smoked mushrooms, seared Brussel sprouts, white wine sauce and a poached eggs (Vegetarian, nut free, soy free)

Flank steak -

Grilled steak with fried potato wedges, grilled brocolini and chimichurri (Gluten free, soy free, nut free)

Pork loin -

Roasted pork loin with root vegetable hash, creamy polenta and carrot gastrique (Gluten free, soy free, nut free)

Dessert

Chocolate Cake -

Berries, salted caramel ice cream and berries

Pavlova -

Orange blossom meringue with pomegranate whipped cream and cardamom ice cream, pistachio (Gluten free, soy free)