



S P R I N G S P E C I A L S
L U N C H M E N U
\$ 6 0 P P

E N T R E E

Southern calamari, La boqueria chorizo, mizuna, fennel, yuzu
kosho vinaigrette

Zucchini blossoms, Meredith goats fetta, bullhorn pepper jam

Barossa halloumi croquettes, toum, caperberry, salsa verde

M A I N

Spring pea risotto, warrigal greens, courgettes, black garlic,
lemon, pecorino

Aquna Murray Cod, heirloom tomato consommé, broad beans,
fennel cream

Riverine (NSW) striploin, russet potato, entrecote sauce

W I N E

NV Risky Business Prosecco, King Valley, VIC
2024 Lake Breeze Chardonnay, Langhorne Creek, SA
2024 The Other Wine co Grenache, McLaren Vale, SA
2023 Poggiotondo Chianti, Tuscany, IT



SPRING SPECIALS LUNCH MENU

Available Saturdays and Sundays from 12pm - 2pm
Enjoy your choice of entrée & main from our
Spring Specials set menu with a glass of selected wine - all
for just \$60 per person!



ENTRÉE

Southern calamari, La boqueria chorizo, mizuna, fennel, yuzu
kosho vinaigrette

Zucchini blossoms, Meredith goats fetta, bullhorn pepper jam

Barossa halloumi croquettes, toum, caperberry, salsa verde

MAIN

Spring pea risotto, warrigal greens, courgettes, black garlic,
lemon, pecorino

Aquna Murray Cod, heirloom tomato consommé, broad beans,
fennel cream

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