

Lunch Special

Two Course Lunch \$60 three course \$75

Includes glass of selected premium wine

ENTREE- Choice

Chèvre goats, zucchini, leek croquette, smoked tomato & beetroot relish, autumn leaves (gf) (v)

Grass fed beef carpaccio, blackberries, gorgonzola dolce, radicchio & walnuts, horseradish (gf)

WA Shark bay scallops, cauliflower puree, aromatic crumb, crispy pancetta (gf)

MAIN - Choice

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v)

Fish of the day

12 Hr Pork Belly, burnt Brussel sprouts, capers, spiced poached pear, mustard red wine jus

DESSERT - Choice

Dark Belgian chocolate fondant, salted caramel, raspberry, pistachio crumb,
vanilla bean ice cream

Vivace affogato - house made honeycomb, vanilla bean ice cream, espresso (gf)

Local & imported cheese, served with preserve, fresh fruit, muscatels, lavosh (gfoa)

Available Wednesday to Saturday

12 noon to 3pm

Conditions Apply