

Lunch Menu

2 courses for \$29

3 courses for \$39

Entrée

Soup of the day.

Fried Queensland crocodile with papaya, bean shoot and Nahm Jim salad. LG

Braised lamb croquettes, pea puree, pickled red onion and river mint aioli. LG

Saganaki cheese, roasted stone fruit, macadamia and gum leaf honey. LG

Main

Harissa spiced cauliflower steak, hummus, pomegranate and wild garlic pistou. V LG

Pan fried barramundi, kohlrabi remoulade, ruby grapefruit and miso buttermilk. LG

Slow cooked beef cheek, whipped potatoes, onion jam and pepper leaf jus. LG

Oven baked chicken breast with rosti potato, baby carrots and orange rosella glaze. LG

Dessert

Strawberry gum pavlova with pineapple curd, raspberry sorbet and fairy floss. LG

Macadamia plum pudding, bush honeycomb, Bundy anglaise and Chantilly cream. LG

Cheese plate with accompaniments.

Sides

House made damper with gochujang butter. V 8

Hummus, pickled vegetables, native Australian seed mix and chickpea crackers. V L 10

Kipfler potatoes with Warrigal chimichurri, aioli and queso fresco. V LG 12

Mixed leaves with native spinach, shaved pecorino & burnt balsamic. V LG 12

Heirloom tomato panzanella, fior di latte mozzarella and Warrigal greens. V LG 16

Roasted beetroot, Meredith goats' cheese, candied walnuts and saltbush ash. V LG 16

LG = Low Gluten **V = Vegetarian** **N = Contains nuts**

Some dishes may be modified to suit dietary requirements.