

Lunch Special

ARTISAN SALAD CREATIONS ∞

The Ranch House Salad 8	Bowl of Nutrients 10
Crunchy lettuce & toasted croutons tossed with fresh Japanese cucumber, ripe tomatoes, & onions, finished with a drizzle of Classic Ranch Dressing.	Peppery rocket leaves, sweet semi-dried tomatoes, crisp apple slices, and shaved parmesan, all tossed in a tangy Balsamic Vinaigrette.
Roasted Pumpkin Salad 8	
Golden roasted pumpkin with garden-fresh farmer’s salad, juicy tomatoes, toasted walnuts, and a zesty Citrus Dressing.	

GOURMET SOUP ∞

Today’s Chef-Crafted Soup 8
Paired with warm artisan bread and fragrant truffle butter.

CHEF’S ENTRÉES ∞

Accompanied by a Fresh Garden Salad and the Soup of the Day by Our Chef.

Grilled Sausages with Creamy Mash 17.80	Char-grilled Iberico Chestnut Pork 20.80
Grilled juicy Pork Bratwurst, Pork Chorizo, & Cheese Sausage, served with buttery mashed potatoes, sauerkraut, & rich caramelised onion gravy.	Char-grilled Spanish Iberico Pork with seasonal vegetables & homemade jus, a showcase of flavour & tenderness.
Slow Braised Oxtail 24.80	
Slow-roasted Beef Oxtail intercostal meat, finished with high-heat caramelisation for deep flavour & unmatched tenderness.	

CHEF’S STEAK CUTS ∞

Accompanied by a Fresh Garden Salad and the Soup of the Day by Our Chef.

Carefully sourced from humanely raised, grass-fed and finished cattle, our beef reflects the highest standards of quality. Leaner in fat yet rich in flavour, with a fine texture that sets it apart, it is truly exceptional.

Surf & Turf 25.80	Char-broiled Ribeye & Sausage 28.80
Char-broiled New Zealand Black Angus Striploin, flame-grilled to perfection, paired with spicy garlic prawns & a medley of seasonal vegetables.	Expertly flame-grilled by our culinary team, this premium Ribeye delivers rich, natural flavour & exceptional tenderness, served with savoury snail sausage & a vibrant medley of seasonal vegetables.

*A Choice of Sauce – Bearnaise | Red Wine | Dijon Mustard |
Perigord Truffle | Twin Peppercorn*

CHEF’S POULTRY CREATIONS ∞

Accompanied by a Fresh Garden Salad and the Soup of the Day by Our Chef.

Spiced Char-Grilled Fiery Chicken Thigh with Twin Peppercorn Sauce 15.80	Truffle-Scented Chicken Roulade with Wild Mushrooms 16.80
Succulent chicken thigh, marinated in bold spices & flame-grilled to perfection, served with a robust Twin Peppercorn Sauce & a medley of seasonal vegetables.	Tender free-range chicken rolled with a savoury wild mushroom filling, finished with a hint of aromatic truffle essence and served with a seasonal vegetable.
Char-grilled Fiery Pesto Chicken Chop 15.80	
Tender free-range chicken rolled with a savoury wild mushroom filling, accented with a hint of aromatic truffle, & served with a vibrant medley of seasonal vegetables.	

OCEAN HARVEST ∞

Accompanied by a Fresh Garden Salad and the Soup of the Day by Our Chef.

Pan-Seared Norwegian Salmon Steak	16.80	Crispy Pan-seared Barramundi	19.80
Vibrant and flaky, with rich umami & a perfect balance of flavours & textures, served with fresh herb cream sauce.		Delicately pan-seared to crisp perfection, this tender Barramundi fillet offers rich, buttery flavour, served with citrus sauce, fennel, capers, & a medley of seasonal vegetables.	
Halibut Fish & Chip	19.80		
Beer Battered Halibut Fish Fillet, Fries, Tartare Sauce. A timeless classic, Halibut fillet coated in light, crispy beer batter & deep-fried to golden perfection, delivering a delightful balance of crispiness & tender fish.			

ARTISANAL PASTA ∞

Accompanied by a Fresh Garden Salad and the Soup of the Day by Our Chef.

Linguine Aglio Olio with Wild Mushrooms & Truffle	13.80	Baked Linguine Al Forno with Jumbo Prawns	14.80
Perfectly cooked linguine tossed in garlic-scented olive oil, enriched with wild mushrooms, delicate truffle, & a subtle hint of fresh chili flakes.		Jumbo prawns simmered in a rich garlic-tomato sauce, tossed with linguine, & gratinéed with mozzarella for a golden, bubbling finish.	
Pasta Ai Quattro Formaggi	14.80	Creamy Beef Stroganoff Pasta	15.80
A rich, creamy blend of four cheeses, blue cheese, parmesan, cheddar, and gruyère, infused into perfectly cooked pasta & baked to golden perfection.		Succulent beef in a smooth, savoury sauce, delivering depth & richness in every bite.	

LITTLE EXTRAS ∞

Signature Sides	6
Onion Ring Potato Wedges Gratin Cauliflower Baked Potato Coleslaw	

SWEET ENDING ∞

Sorbet	Double	Single	Homemade Coconut Blancmange	
Garnished with berries	14	8	Passion Fruit Coulis & Coconut Crumble	8
<i>Flavours</i> <i>Nespresso Vanilla Passion Fruit</i>				

ADD ON ∞

Add \$3 for your choice of coffee, tea, soft drink, or juice.