



## Dining

## Lunch Tue-Fri

### Entrées

House bread	\$5
Olives tapenade with crispy baguette	\$8.50
Steak tartar, cured egg yolk, eschallot	\$16
Petit charcuterie platter	\$16
Whipped house cheese and fresh pea	\$16
Mushroom Risotto	\$16
Pork cheek and apple	\$14

### Mains

Duck thigh, zucchini with roasted garlic	\$22
Confit Pork Belly and truffle cauliflower	\$26
Steak and Frite, Black Angus, striploin & truffle fries	\$26
Barramundi & pomme puree, roasted onion & asparagus	\$26

### Dessert

Crème Caramel	\$13
Apple tarte tatin	\$13

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Glass of house wine/soft drink/local beer with a Main dish

Menu content and prices are subject to change at any time without notice.