

LUNCH MENU

- SMALL PLATES -

WARM OLIVES / 8

Australian kalamata & nocellara,
wild oregano, grissini [v]

GARLIC BREAD / 8

grilled garlic bread, rosemary
& murray river sea salt [v]

SMOKEY EGGPLANT, FETA / 11

ancient grain tabbouleh [v]

FRIED ZUCCHINI FLOWERS / 18

woodside dairy goats cheese
& salsa crudo [v]

SEARED SCALLOPS / 22

chorizo, vermicelli & wood sorrel

GRILLED POLENTA / 17

pounded broad beans,
basil & truffled pecorino* [v]

BLACKMORE

WAGYU BRESAOLA / 18

marinated artichokes,
ricotta & smoked almond*

- LARGE PLATES -

TUNA POKE BOWL / 22

avocado, edamame, wakame,
beetroot, radish*

RANGERS VALLEY BRISKET BURGER / 22

cheddar & kim chi on a charcoal bun

SAFFRON LINGUINE, QUEENSLAND KING PRAWNS / 29

cherry tomato, chilli, parsley

BRICK CHICKEN, SAUTÉED CORN, PANCETTA / 29

piquillo peppers, miso butter*

CHAR GRILLED QUEENSLAND CALAMARI / 25

roast capsicum, potato, olives & oregano*

POTATO GNOCCHI / 27

grilled eggplant, green garlic, salted ricotta [v]

MARKET FISH / 33

water spinach, fried daikon, tomato dashi*

CHAR-GRILLED CAPE GRIM SIRLOIN / 39

broccolini, sauce soubise, leek ash*

SIDES

sonoma sourdough roll, pepe saya butter / 3

green beans, perilla, chilli & lime* / 8.5

leaf salad with merlot, shallot and thyme dressing* / 8.5

roast beetroot salad, feta & bacon dukkha* / 9.5

fried sebago potatoes, togarashi* / 8.5

CHEESE

SELECTION OF AUSTRALIAN CHEESE
SERVED WITH CRISP BREAD* / 28
INDIVIDUAL SERVE* / 16

Figaro, SA –
truffle honey & hazelnuts
organic brie, SA –
granny smith apple
maffra aged cheddar, vic –
quince paste & black pepper

DESSERTS

BOMB ALASKA / 13
queensland strawberries & rhubarb*

COFFEE PANNA COTTA / 13
whipped chocolate,
candied salted peanuts

MERINGUE / 13
lemon curd, mascarpone,
black sesame