

# FOOD

## LUNCH SPECIALS MONDAY - SATURDAY (12 – 2:30pm)

Please check with our friendly bar staff

### SMALLER PLATES

Smoked almonds	6
Pork scratching + chilli salt	6
Warm marinated olives	10
Salt and vinegar galette	12
Fried radish cake, smoked beetroot + broad bean furikake	12
Fried cheddar doughnuts	12
Polenta chips + dill & pickle aioli	13
Muhammara dip, walnuts, pickles + house made flat breads	15
Smoked eel croquettes	12
House terrine + piccalilli	16
Chicken liver parfait, pickles + lavoche	17
Stracciatella, zucchini, olives + white anchovy	18

### LARGER PLATES

Roast cauliflower, tahini toum, pine nuts, pepitas, sunflower seeds + fine herbs	20
Lamb pie + buttered white beans	27
Chicken parmigiana with a handful of chips	28
Beef cheek, carrot, caraway + lentils	32
Market fish, kipflers, capers + Jerusalem artichokes	32
Bacon chop, quince + turnip remoulade	36
250gm Vintage Beef Co. sirloin with a handful of chips + your choice of pepper sauce, red wine jus, tarragon butter or a trio of mustards	36

### SIDES

Iceberg, Liz's radish, French dressing + chives	7
Potato mash, chives + confit garlic	8
Chips + garlic salt	10
Roast pumpkin, almond cream + fermented black barley	12
Pepper sauce / red wine jus / tarragon butter / trio of mustards	2

### DESSERTS

Tasmanian sorbets	9
Apple & rhubarb Eton mess + lemon curd	13
Chocolate fondant cake, mandarin + whiskey ice cream	13
Malt pannacotta, mulled pears, milk crumb + bay leaf	13
Cheese, accompaniments + house lavoche ( <i>Select from Fourme D'Ambret (France), Cave Aged Cloth Bound Cheddar (U.K.) or Brie</i> )	16

### KIDS

Ploughman's platter	All 13
Chicken strips, chips + salad	
Mac & cheese	