

LUNCH AND DINNER MENU

SNACKS & CHARCUTERIE

Marinated Olives \$9.00

Thyme & rosemary marinated olives (gf, vg)

Chips \$9.50

Chips served with tomato sauce (lg, vg)

Potato Wedges \$13.00

Wedges served with sour cream & sweet chilli (v)

Crispy Cauliflower \$14.50

Crispy fried cauliflower, chilli ginger dressing, spring onion (vg)

Chicken Wings \$19.00

Crispy chicken wings, hot sauce, lime aioli (10pce) (lg, df)

Pork & Pistachio Terrine \$16.00

Pork & pistachio terrine served with tarragon mustard & toasted sourdough

Taramasalata Dip \$12.00

Traditional taramasalata, baby heirloom vegetables (gf, df)

Grilled & Marinated Eggplant \$12.00

Grilled & marinated eggplant with mint and fried onions (gf, vg)

Cheese & Charcuterie \$35.00

A selection of cheese & charcuterie served with pickles, preserves, and grilled sourdough

KIDS

Fish & chips with tomato sauce	\$14.00
Chicken nuggets & chips with tomato sauce	\$14.00
Grilled chicken breast with salad (gf, df)	\$14.00
Vanilla ice cream with chocolate sauce (gf)	\$6.00

BURGERS & SANDWICHES

Crispy Fried Chicken \$23.00

Crispy fried chicken, bread & butter pickles, iceberg & ranch sauce with chips

Rangers Valley Wagyu \$22.00

Lettuce, tomato, American cheese, mustard aioli & pickles with chips

Grilled Mushroom \$22.00

Grilled mushrooms, almond & basil pesto, lettuce, tomato & aioli with chips (v)

Club Sandwich \$25.00

Grilled chicken breast, smoked bacon, tomato, iceberg lettuce and ranch sauce on toasted Turkish with chips

Steak Sandwich \$25.00

Grilled steak, tomato relish, caramelised onion jam, lettuce, tomato & Swiss cheese with chips

SALADS

Spring Vegetable Salad \$19.00

Raw, pickled & marinated vegetables with ajo blanco & watercress (gf, vg)

Soba Noodles \$19.00

Soba noodles with avocado, cucumber, edamame & perilla dressing (gf, vg)

Panzanella \$19.00

Tuscan style tomato, piquillo pepper & cucumber salad with crispy sourdough (vg)

Cesar Salad \$19.00

Classic Caesar salad with aged parmesan, bacon, egg & croutons

Salad Additions \$6.00

Grilled chicken / Haloumi / Marinated white anchovies

LUNCH AND DINNER MENU

MAIN MEALS

Pork Cotoletta \$28.00

Crumbed pork, watercress, polenta & brown butter sage

Market Fish \$33.00

Pan roasted market fish, grilled asparagus, snow peas, caper beurre blanc (gf)

Grilled Tiger Prawns \$39.00

Grilled Tiger Prawns (3pce), chilli & garlic butter, Spring salad, fresh lemon (gf)

Confit Duck Leg \$29.00

Slow cooked duck leg, orange marmalade, grilled broccolini, jus (gf, df)

Garlic & Mushroom Pappardelle \$26.00

Garlic & mushroom pappardelle with peas & gremolata (v)

SIDES

Creamy Polenta, aged Parmesan (gf, v)	\$9.50
Paris Mash (gf, v)	\$9.50
Spring salad, lemon vinaigrette (gf, vg)	\$9.50
Creamed silverbeet (gf, v)	\$9.50
Chips served with tomato sauce (lg, vg)	\$9.50

STEAKS

Select cuts of Southern Ranges MB4 Grass-Fed Angus Beef served with your choice of sauce and two sides

250g Sirloin \$38.00

300g Rib Eye \$46.00

250g Rump \$30.00

Sides

Creamy Polenta, aged Parmesan (gf, v)
Paris Mash (gf, v)
Spring salad, lemon vinaigrette (gf, vg)
Creamed Silverbeet (gf, v)
Chips (lg, vg)

Sauces

Pepper
Diane
Red wine jus
Mushroom

DESSERTS

Strawberries & Cream \$13.00

Macerated strawberries, meringue, lavender & honey cream (gf)

Chocolate Tart \$13.00

Chocolate & caramel tart, vanilla cream

Almond Semifreddo \$13.00

Almond semifreddo with roasted blueberries & lime (gf)

Selection of Cheese \$22.00

Selection of soft & hard cheeses, lavender honey & crackers (gf)