



# Grazing and Lunch Menu 11am-3pm

## To Start

**Soup of the day** \$12.50  
(please see our daily specials board)

**Garlic and cheese pizza bread** \$8.50  
garlic infused pizza with mozzarella cheese  
and south cape aged parmesan

**House made olive bread** \$8.50  
served with saltbush dukkah and oil

**Tasting Platter for 1** \$28.00  
marinated olives, house made beetroot chutney, saltbush  
dukkah, olive bread, olive oil, BBQ lamb ribs, sticky chicken  
wings, Salt and pepper squid and pork belly bites served with  
rosemary and garlic potatoes and aioli

**Salad** - (please see our daily specials board)

**Chips** \$9.00  
fried chips served with house seasoning and aioli

**Wedges** \$11.00  
Seasoned wedges served with sweet chilli sauce and sour  
cream

## Mains

**Local Murray cod** \$35.00  
served with quinoa and dried cranberry salad, caramelised walnuts, local  
oranges and horseradish and chive butter

**Grain fed porterhouse** \$35.00  
served with salt and pepper prawns, rosemary and garlic chat potatoes and  
aioli

**Confit of chicken Maryland** \$32.00  
served with crisp prosciutto, couscous pear and walnut salad and orange  
glaze

**Braised fig and leek tart** \$30.00  
served with seasonal roasted vegetable salad and sticky balsamic glaze

## Dessert

**Traditional baked cheesecake** \$14.00  
served with raspberry ice cream

**Warm chocolate fudge** \$14.00  
served with salted caramel ice cream

**Cheese platter** \$16.00  
trio of cheeses mature cheddar, Brie and Blue with lavosh, seasonal fresh  
fruit, local dried fruit, fig cake, nuts and local honey

**Affogatto** \$14.00  
vanilla bean ice cream, shot of espresso and Frangelico liquor

