



LUNCH 12-2ish

LOCAL MORAL CREEK MUSHROOMS | chilled beans | goat feta | pickled beetroot | chard radicchio | toasted almonds \$20

SMOKED TROUT SALAD | beetroot gazpacho | shaved fennel | ruby grapefruit | chervil | crispy taro chips | \$22

HANDMADE PASTA | Local king prawns | parsley | chilli | garlic \$18

CLUB BAGUETTE | sourdough baguette |

bacon | grilled chicken | Local lettuce | Local avocado | tomato | sauce gribeche \$15

GREEK STYLE LAMB SALAD | Homemade flat bread | dill yoghurt | | Local greens | cherry tomato | Roast capsicum | olives | goat feta \$19

NOURISH | Ancient rice | halloumi | kale | cherry tomatoes | marinated pumpkin | house smoked salmon | avocado | spiced seeds | almond hummus \$22

LOCAL EXTRA LARGE TIGER PRAWNS | garlic pepper | tamarind sauce | green mango | rice noodle | sticky soy dressing \$19

THE PORK SLIDER | Slow roasted pork belly | apple, celeriac & habasco remoulade | sour cherry jam | beer battered chips \$17

VEGO SLIDER | Marinated pumpkin | grilled halloumi | chilli capsicum jam | dill yoghurt | avocado | Local lettuce | beer battered chips \$17

BRAISED BEEF BRISKET SLIDER | Caramelised onion garlic | aioli | Local cos | green tomato relish | beer battered chips \$18

SIDES :

Baked sourdough | dukkah | aged sweet vinegar-\$8

Beer battered chips | aioli \$6

Fresh garden salad | goat feta \$8

We also have a KIDS menu - ask our friendly staff