



## Lunch Menu

Soup of the day served with toasted ciabatta (see specials board)	12
Warm grilled autumn vegetable salad with goats cheese and toasted pine nuts	15
Chicken and parmesan salad with croutons, confit beetroot and confit tomatoes	15
Pan-fried chorizo and calamari, kipfler potatoes with a roasted lemon dressing	17
Homemade gnocchi with a lamb and beef ragu	e15/m21
Linguine with bacon, parmesan and black pepper topped with a poached egg	e15/m21
Ham, leek and mushroom lasagne	e15/m21
Taleggio cheese and mushroom risotto	e15/m21
Brisq beef burger with a side of paprika fries and homemade kechup	17
Pork shoulder panini with apple pickle and an apple and fennel salad	17
Beef stew with polenta roasted root vegetables and a garlic herb condiment (Gremolata)	19
180g sirloin steak with braised red cabbage and béarnaise sauce	21
Beer battered silver whiting with chips and a crisp garden salad	21
<b>Gourmet Pizzas - all \$15 or \$20 with glass of house wine</b>	
Fresh bocconcini, basil and cherry tomato	
Hot pepperoni, chilli and fiore di latte mozzarella	
Prawn, garlic and chilli	
Pumpkin, pine nut and fetta	
Prosciutto, olive, basil and bocconcini	
Tomato, olive, basil, capers and anchovy	
Potato, taleggio cheese and rosemary	
Mushroom, mozzarella and basil	23.6.10