

Lunch

Garlic bread 9

Cheesy garlic bread 10

Walnut crumbed Brie w cranberry glaze 14

Chorizo, Mozzarella and potato croquettes 12
w a flame grilled pepper aioli

Citrus, Cracked Pepper & Oregano Calamari LG 22
Served w chips, and a julienne salad w a pickled chilli vinaigrette.

Seafood fettuccini 28
w prawns, scallops, mussels and calamari in a fresh herb, chilli and garlic olive oil

Pumpkin Gnocchi (V) 22
tossed w broad beans, pecorino, roasted pumpkin and pinenuts in a beurre noisette with parmesan

Great Southern Pinnacle Porterhouse Steak LG 34
Cooked to your liking & served w chips and salad.

Battered Flathead Tails 24
served with garden salad ,chips and aioli

Chicken Schnitzel 23
House crumbed served w chips and salad.

Chicken parmigiana 25
Schnitzel topped w napoli and melted cheese. Served w chips and salad.

Crispy Skinned Duck Breast 30
Sliced and served atop a radicchio and flaked almond salad, dressed with an orange vinaigrette

Veal Schnitzel 26
Pistachio, parsley and parmesan crumbed w sweet potato chips and greek salad

Sous Vide Lamb Ribs 28
Served w cauliflower and potato smash, parmesan and rocket salad and rosemary honey glaze

Blood Orange and White Chocolate Pannacotta 12
Served w cardamom infused caramel sauce, raspberries and blueberries

Dark chocolate and mint cheesecake 14
topped w peppermint crisps and whipped cream and chocolate ganache

Maple mousse 12
Served w poached figs , raspberries and an almond crumb