

## **lunch menu**

from 12 o'clock

### e

yallingup wood fired bread with smoked paprika dhukka and olio bello e.v.o.o	8.50
marinated mixed olives, danish feta, margaret river venison chorizo, and ciabatta	15.00
mexican dusted calamari, spicy tomato salsa and lemon	12.50
sundried tomato and parmesan arancini with roast garlic aioli	11.50
daily changing soup	12.50
pear and blue cheese tart, rocket and hazelnut vinaigrette	16.50
vietnamese prawn and papaya salad with nouc cham	20.50

### m

steak sandwich, cheddar, lettuce, onion jam, crinkle cut chips	19.50
beer battered fish and chips with lemon and tartare	18.50
mushroom and feta polenta, rocket salad, romesco	23.50
chicken saltimbocca, eggplant and spinach terrine, lemon	24.50
salsa verde marinated pork cutlet, apple parsnip mash, crackling	29.50
red wine and herb marinated sirloin steak, potato lyonnaise, buttered leek	34.00
grilled lamb loin, sundried tomato risotto cake, balsamic mushrooms, pesto	35.00

### s

potato wedges, sweet chilli and sour cream	9.50
manjimup crinkle cut chips, tomato sauce	7.50
wok fried asian greens, chilli oyster sauce	11.50
seasonal garden salad with italian vinaigrette	11.00
spinach, crispy bacon and parmesan salad, balsamic vinaigrette	13.00

### d

individual baked apple and cardamom pie with pistachio ice cream	13.50
chocolate and caramel tart, confit orange, berry macadamia nougat	12.50
honey cheesecake, blackberry coulis, chocolate dipped strawberry	12.50
cheese board, dried fruit bread, muscatels, quince paste and pear	m.p

*menu subject to change, 15% surcharge on public holidays, 1 bill per table*