



# Lunch

Saturday 7 May & Sunday 8 May 2016

Salads & sides	<i>Big</i>	<i>Choice of three salads &amp; sides</i>	\$20
	<i>Little</i>	<i>Choice of two salads &amp; sides</i>	\$16
Main course	<i>Big</i>	<i>Main with two salads &amp; sides</i>	\$26
<i>with salads &amp; sides</i>	<i>Little</i>	<i>Main with one salad or side</i>	\$24
For the table (min. 4 people)		<i>Your choice of main with all salads &amp; sides</i>	\$28 p.p.
Three Mills Bakery fresh bread & butter			\$5
Dessert			\$14

## Mains

Southern spiced chicken breast, avocado purée *GF*  
 Blue swimmer crab risotto, charred corn, chives, mascarpone, smoked fish roe *GF*  
 Pastrami & Swiss cheese toastie, sauerkraut, Dijon mustard, pickles, house mayonnaise *GFR*  
 Trapunte pasta, golden truss tomatoes, baby spinach, fresh basil pesto, grana padano *V*

## Salads & Sides

Pearl barley, roast sweet potato, rocket, pear, walnuts *V GF*  
 Mixed lentils, spiced carrot, radicchio, mint, dukkah, preserved lemon & yoghurt dressing *V GF*  
 Israeli couscous, chargrilled eggplant, zucchini, baby spinach, golden tomato, balsamic *V*  
 Quinoa, broccoli, green beans, pepitas, sunflower seeds, confit garlic, lemon *V GF*

## All Day Breakfast

The Weekender: *Thick-cut bacon, mixed wild mushrooms, grilled cherry tomatoes, charred broccoli, hash brown, fried egg, sourdough, house made BBQ sauce* \$22 *GFR*  
 The Vegetarian: *Eggplant 'bacon', roast sesame sweet potato, baby spinach, beetroot chutney, wild mushrooms, cherry tomatoes quinoa, broccoli, pepitas, lemon* *GFR*  
 Grilled house smoked salmon, dark rye toast, avocado, creamed corn, watercress \$20 *GFR*  
 Cacao & buckwheat waffle, citrus compote, vanilla bean Chantilly cream, cacao nibs \$16 *GF*  
 Egg & bacon baguette, Swiss cheese, avocado, house made BBQ sauce \$15 *GFR*

## Dessert

Sticky date cheesecake, shortbread, dulce de leche, banana, vanilla bean ice-cream *GFR*  
 Trio of ice-cream & sorbet *GF*  
 L'Artisan "Mountain Man" washed rind (cow's milk) (Timboon, VIC), quince paste, pear

*While every effort is made to ensure those with allergies are properly catered for, please note that nuts, dairy & gluten are used in the kitchen and, as such, trace amounts may be present in all dishes*