



LUNCH MENU

LIGHT & SHARE

Charcuterie Board

Wagyu bresaola,
Cantimpalo Salumi,
Jamon Serrano 24 months,
served with Sardinian pecorino,
fruit relish & sour dough \$28

Hummus

With wood-fired flat bread \$12

Yia Yia's Taramasalata

With wood-fired flat bread \$12

Grilled Cypriot Haloumi

With caper berry, watermelon &
sour-dough \$15

Crisp Lamb Riblets

With rosemary salt & yoghurt
dressing \$16

Roast Kent Pumpkin

With labneh, caramelised walnuts,
pomegranate molasses & a baby
herb salad \$24

Roast Chicken salad

With radicchio, witlof, crushed wal-
nuts, apple, grapes & mustard seed
dressing \$23

Clarence River Octopus

Char-grilled baby octopus with a
grilled fennel & radicchio salad,
cherry tomato & green olive \$26

Cebo Jamon Iberico

Aged for 18 months served with
fresh melon, watermelon, mint,
rocket & Jerez Dressing \$26

Chorizo Croquetas

With Manchego, pickled
vegetables, watercress & a
smoked paprika aioli \$19

PASTA & RICE

Risotto

With green asparagus, green peas
& nasturtium \$24

Bucatini Carbonara

with Guanciale, eggs & grana
padano \$25

Hervey Bay Prawn Linguine

Linguine Pasta with tomato, chilli
& white wine \$30

FROM THE GRILL

Berkshire Porchetta Burger

With fennel slaw, apple & white
balsamic relish, rocket, & crackling
\$23 add fries \$3

Lemon Myrtle Chicken

Char-grilled half chicken on the
bone with lemon myrtle, chilli &
white polenta \$28

Slow Roasted Lamb Rump

With smokey eggplant puree &
Greek salad \$33

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus
cattle, roasted in our wood fire
oven served with smoked mash
potato, pickled vegetable & jus \$36

Red Gum Creek Sirloin

Grass-Fed MSA graded British
breed cattle, char-grilled with
potato galette, truffle butter & red
wine jus \$36

"Market Fish of the Day"

Sourced fresh daily

Mineral water

Continuous pour per person \$4.5

WOOD FIRED PIZZA HAND STRETCHED

Margherita

Tomato, fior di latte mozzarella,
basil, olive oil \$22

Funghi & Truffle

Portabello mushroom, tomato,
fior di latte mozzarella, pecorino &
truffle \$23

Smoked Leg Ham

Tomato, fior di latte mozzarella,
artichoke, mushroom & olive \$24

Chilli Calamari

Tomato, olives, capers, chilli, fior di
latte mozzarella, squid \$25

Salame Curata

Cured Salami, red peppers, tomato,
fior di latte mozzarella \$24

Prosciutto

Tomato, rocket & grana padano \$24

SIDES

Bread service per person \$2

Radicchio, fennel, hazelnuts \$9

Potato Bravas \$12

Broccolini & goats cheese \$14

Fries \$8

Polenta chips, truffle, parmesan
\$10

BANQUETS

Trust the Chef

Our signature menu offers a shared
dining experience \$40pp

Lunch Banquet

Our set menu for groups of 6 or
more people \$35pp

Group bookings and private events

Please ask about our set menus
for large group bookings & private
events