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## Lunch Menu

Bruschetta \$14

Topped with vine ripened tomatoes, basil leaves, feta, balsamic reduction & olive oil

Soup of the Day \$12

Served with crusty ciabatta

Seafood Chowder \$18

Served with crusty ciabatta

Prawn Pappardelle \$22

Sautéed prawns in garlic, lemon oil, basil and parmesan

Mushroom Rissotto \$22

Prosciutto, baby rocket and shaved parmesan

Duck \$26

Crispy skinned confit duck leg, red cabbage, roasted parsnip and port wine jus

Moroccan Chicken Salad \$24

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Baby spinach, honey soaked apricots, red onion, pearl couscous, pomegranate seeds, roasted pistachio and coriander yoghurt

Gnocchi \$22

Potato and parmesan gnocchi with roasted capsicum, tomatoes, pumpkin and sage beurre noisette

Beef Cheek \$26

Slowly braised AngusPure beef cheek with red wine jus, beetroot and horseradish puree

Fish and Chips \$24

Parmesan crumbed fish of the day, mixed salad greens and home cut fries. Served with tartare sauce

AngusPure Steak Sandwich \$24

On garlic ciabatta with mixed salad greens. Tomato, grilled flat brown mushroom, caramelised onions and béarnaise sauce. Served with shoestring fries

AngusPure Beef Pie \$24

Slow braised AngusPure and blue cheese pie with mash and mushy peas

Sticky Smoked Pork Ribs \$19

With garden salad and house fries

AngusPure Steaks

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Selection available on request