

Lunch

Black Angus Grain Fed Rib Eye jus, chips or vegetables	\$32
Cripy Skin Salmon Served medium, roasted curry cauliflower & Pea salad, with yoghurt and manuka.	\$27
Pork Belly 10 hour slow cooked, duck fat potatoes, orange caramelised fennel, port & rosemary jus	\$28
Smoked Pulled Pork Burger beetroot relish, mustard, coleslaw & chips	\$22
JLJ Beef Cheese Burger lettuce, BBQ relish, cheese, coleslaw & chips	\$22
Chicken Brioche Burger bacon, lettuce, tomato, avocado, cheese red pepper mayo, coleslaw & chips	\$22
Classic Carbonara Shallots, garlic, parsley, smoked bacon, fresh parmesan and finished with egg yolk and tagliatelle pasta	\$20
Spinach & Ricotta Gnocchi Napolitana, fresh basil & parmesan	\$20
Spaghetti Seafood Salmon, calamari, mussels & prawn	\$26
Risotto Mushroom , w Parmesan cheese / add Chicken	\$18 / \$22
Penne Boscaiola Bacon, mushroom, shallots & cream	\$20
Chilli Prawn Ocean prawn's spaghetti, garlic, pipi & white wine	\$26
Lamb Ragu , slow cooked beef ragu with pasta & pecorino	\$25
Cured Salmon Salad Whitlof, fennel, orange, crème fraiche, capers & dill, served with sourdough baguette.	\$25
Vietnamese Beef Salad cooked medium, vermicelli, cucumber, carrot, red chilli & garlic dressing, coriander, shallot and Thai basil	\$23
Chicken Caesar Salad Garlic croutons, egg, bacon & parmesan	\$20
Kale & Quinoa roasted vegies, chickpeas & fetta / add haloumi	\$16 / \$19
Grilled Chicken Salad cabbage, nuts, crumbs, mint & molasses	\$22
Panzenetta Salad heirloom tomatoes, fresh basil, sicilian olives, buffalo mozzarella, garlic croutons	\$18

Grilled Chicken Breast \$6 | Seasonal Green Vegetables \$6 | Proper Chips \$6

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JÉAN LOUIS JOSEPH
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