

# Lunch



## To Share

### Charcuterie Board

Selection of local & imported meats, RHCL country style pork terrine, pear & raisin chutney, fig & quince preserve served with toasted brioche & organic sourdough

*+ a Cheese + 9.5*

or

### Chicken Liver Parfait

Homemade potted parfait, cranberry jelly, fig-quince, candied walnuts, cornichons & homemade brioche

## Main

### Zucchini Spaghetti

Crispy school prawns 'in shells' coated in our house spice blend, julienne carrots, bean shoots, young peas, fresh mint, lemon, Tamari sauce & black sesame \*

### Smoked Beetroot & Curried Cauliflower Salad

w/ Pearl barley, purple kale, golden raisin, wild rocket, pumpkin seeds, flake almonds, beetroot hummus & pomegranate molasses dressing \*V VE

*+ chargrilled chicken + 5*

### Pork and Fennel Salsiccia Risotto

Cooked in aromatic broth w/ asparagus, torn radicchio, chai soaked semi dried grapes, prosecco, parmigiano reggiano & pig ear crackling GF

### Wagyu Beef Burger

w/ American cheese, bacon & coffee relish, pickles, mustard, baby gem lettuce, tomato, aioli served on a toasted brioche bun w/ patatas bravas

**Pasta of the day** (please see your server)

### Blue Corn Tacos

Beer battered Rockling fish, pickled carrot slaw, red cabbage, grilled corn salsa, avocado, grated 12 month aged Manchego cheese, fresh coriander & smoked sweet corn aioli (3)

### Bruschetta

Medley of tomatoes, San Daniele prosciutto, white anchovies, 'that's amore' buffalo burrata, dried chilli flakes, extra virgin olive oil, fresh basil & aged balsamic vinegar (1 per serve) \* VE

## Drinks

Little Goats Creek Sauvignon Blanc or Poggiotondo Chianti, Soft Drink or Coffee