

LUNCH SPECIAL MENU

Available until 4PM EVERYDAY

We have added wine pairing suggestions for your convenience

Warm Beef Salad – Salad, Tomato, Cucumber, Red Onion tossed w. pan seared Beef pieces & House made Soy dressing. <i>-The Black Shiraz</i>	\$15
(vgn) Chickpea Shakshuka - Middle Eastern chickpea stew with eggplant olives, red peppers, and Roma tomatoes <i>-Raw Vine Organic Shiraz</i>	\$14
Traditional Club Sandwich - chicken mayo, bacon, lettuce, tomato, egg, ham, served with rustic chips <i>-Bay Of Stone Chardonnay</i>	\$15
Beer Battered Flathead Fillets - served with tartare sauce, rustic chips and salad <i>-Wai Hua Sauvignon Blanc</i>	\$15
Chicken & Mushroom Risotto - spinach, green peas, sun dried tomatoes, and shaved parmesan <i>-Clairault Sauvignon Blanc semillon</i>	\$18/M-\$27
(gf) Char Grilled Calamari - with salad and house vinaigrette <i>-Beautiful Mystery Rose</i>	\$16/M\$24
Scallop Fettucine – pan seared scallops in a creamy garlic sauce <i>-Hunky Dory Sauv.Blanc</i>	\$18/M\$26
BBQ Lamb Skewers - served with fresh garden salad, tzatziki, and grilled pita bread <i>-The Rascal Shiraz</i>	\$18
Panko Crumbed Chicken Parmigiana - Virginian ham, shredded mozzarella, and Napoli sauce served with chips. <i>-The Scallywag Chardonnay</i>	\$18
Chicken Caesar Salad with poached egg, bacon, parmesan & croutons <i>-Hahndorf Hill Pinot Grigio</i>	\$15
(v) Spinach & Ricotta Ravioli – spinach, sun dried tomato in basil pesto sauce topped with roasted pine nuts <i>-Black Cottage Pinot Gris</i>	\$17/M-\$24

The 'A La Carte' menu is available all day