

#### **Lunch Menu**

#### Garlic Bread Or Cheese Bread 8.0 (Gf)

Fresh Baked Loaf with A Choice of Garlic or Grilled Cheese

# Roasted Pumpkin & Herb Arancini 18.0

Delicately Made Pumpkin & Herb Arancini with Truffle Oil
Mayonnaise

#### Fillet Caprice 28.0 (Gf)

Prime Fillet of Beef and Risotto with Prosciutto, Seasoned Potato, Salad & Red Wine Jus

# Ellen's Risotto 25.0 (V)(Gf)

Pan Fried Mushroom, Semi-Dried Tomato, Baby Spinach & Al Dente Risotto Rice with Homemade Passata Cream Sauce Add Chicken \$9 Add Prawn \$12

#### **Deep Sea Delicacy 28.0**

Fresh Dailey Sourced Seafood Prepared by The Chef

# Sensational Summer Salad 24.0 (Gf)(V)

Gourmet Lettuce Mix with Mushroom, Haloumi, Chickpeas, Fresh
Tomatoes & Chefs Tangy Vinaigrette Dressing
Add Chicken \$9
Add Prawns \$12
Add Falafel \$8

GF = Gluten free, GFO= Gluten Free option, V=Vegetarian, VO = Vegan Option

Food may contain hidden traces of nuts, eggs, sesame seeds, shellfish or other allergens that may affect people with allergies. Please feel free to discuss with our Chef or staff



# Smokey Bacon & Corn Cobb Loaf 20.0

Oven Baked Cobb Loaf with Crème Fraiche, Smokey Bacon & Corn

## **Vegetable Quiche** 20.0 (GFO)(V)

Chef made Vegetable & Fetta Quiche with Salad & Onion Relish

#### Peninsula Prawns & Tuna Sashimi 22.0

Fresh Spencer Gulf Prawns& Yellowfin Tuna Sashimi with Sushi Rice, Pickled Ginger & Wasabi Mayonnaise

# **Vegan Portobello Mushroom** 16.0 (GF/V/VO)

Grilled Portobello Mushrooms (One) Filled with Tomato Salsa (Two)
Filled with Chickpea & Parsley Puree

#### Piggyback Scallops 19.0 (GF)

Asian Marinated Pork Belly with Pan Seared Scallops & Pea Puree

# Ellen's Tagliatelle 25.0 (V)

Al Dente Tagliatelle Pasta with Garlic, Chilli, Homemade Passata, Blistered Sundried Tomatoes, Basil & Parmesan

Add Chicken \$9

Add Prawns \$12

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