

DINE AROUND LUNCH MENU

Enjoy our three course lunch menu
\$35 per person

CHOICE OF STARTER:

Organics Green Salad

candied hazelnuts, shaved fennel, compressed apples farmhouse cheddar, apple sake vinaigrette

suggested wine pairing

wine pairing – oyster bay sauvignon blanc

Cauliflower Velouté

pickled shallots, spiced seeds, housemade foccacia

suggested wine pairing

wine pairing – mt. boucherie reserve chardonnay

CHOICE OF ENTRÉE:

Tagliatelle Bolognese

classic bolognese sauce, parmesan, parsley

suggested wine pairing

wine pairing – laughing stock blind trust

Harvest Grain Bowl

steel cut oat risotto, portobello mushroom, roasted squash, tomatoes, charred kale, garlic vinaigrette

suggested wine pairing

wine pairing – alderlea pinot gris

Grilled Chicken Burger

hummus, sundried tomato relish, cucumber, lettuce feta, choice of paprika frites or organic greens

suggested win pairing

wine pairing – domaine montmartel syrah

CHOICE OF DESSERT:

Apple Cake

farmhouse cheddar crumble, brandy ice cream
candied apple crisp

suggested wine pairing

wine pairing - bottega prosecco

Earl Grey Bar

milk chocolate cream
55% dark chocolate + cornflake crunch

suggested wine pairing

wine pairing – unsworth ovation

AURA