



T42° LUNCH and dINNER

Baguette with pesto and roast garlic aioli (half / full)

Crumbed **calamari** with fries and tartare sauce
or any side salad

Bruny Island **oysters** natural half dozen / dozen
or served **chorizo kilpatrick, or macadamia and lime gratin**

Bruschetta of marinated grilled vegetables with rocket and pesto
drizzled with balsamic caramel

Grilled **market fish** on lemon roasted potatoes with baby spinach
and olive tapanade, or with salad, fries and tartare

Slow cooked **beef and tomato ragout** with pappardelle, parmesan
and deep fried basil

Caesar salad with poached egg and grilled Nichols chicken breast

Chicken schnitzel on garlic potato mash with sautéed greens and a
honey mustard and poppy seed sauce

Crispy skinned **duck breast** on wok fried Asian greens with rice
vermicelli and hoisin reduction

Oven roasted tomato and red pepper **risotto** with basil and shaved parmesan

Crispy skin **salmon fillet** on braised du puy lentils with tomato and bacon
topped with salsa verde

Grilled **rib eye** with red wine jus, hand cut wedges and mizuna

Marinated **wallaby fillet** served on oven roasted root vegetables
drizzled with pepper berry jus

Grain fed **eye fillet** on sweet potato mash with steamed asparagus, red onion
compote and red wine jus

On the side

Fries with aioli or a choice of sauces
Sautéed greens

Salads

Greek or caesar
Rocket, blue cheese, pear and walnut
Beetroot, spinach, fetta and pine nut

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five

thirteen
fourteen fifty

thirteen
sixteen

sixteen fifty

eighteen

fourteen

seven
ten fifty

ten

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eight

seventeen
eighteen

twenty four
twenty six

market price
see wait staff

twenty four

twenty two fifty

twenty four

twenty nine fifty

nineteen

twenty seven

twenty six fifty

twenty eight fifty

thirty one

twelve