



### Lunch Menu

Starter - \$15

Tapas - \$25 each

Charcuterie board for 2 - \$60

Cheese board for 2 - \$60

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### Starter

Olives and Guindilla Peppers with grissini

### Tapas

Roasted beetroot, goat's curd with watercress, garden petite herbs

Heirloom tomato, La Stella buffalo mozzarella, basil and extra virgin olive oil

Crab and prawn arancini, black garlic aioli and petite garden cress

Polenta herb crusted sardines with watercress, red onion and shaved fennel

Grilled Yamba king prawns with garlic and olive oil

Hope skewered Angus beef over the woodfire grill with sumac spiced aioli

Alba Australian white lamb cutlets wrapped in speck with basil pesto and red wine jus

### Charcuterie board

Handcrafted salumi and air-cured meats with beetroot chutney, marinated olives, pickled vegetables, goats curd, bread and grissini

### Cheese board

Selection of Hunter Valley Dairy Cheese served with muscatels, fig paste, grissini and crackers