



LUNCH RIVERSIDE

available Monday to Friday, 12 – 3PM

*excludes public holidays

One Course \$20 | Two Courses \$29

includes a glass of house wine, pot of beer, cider or soft drink

Entree:

Murray River salt and pink peppercorn dusted Port Phillip Bay CALAMARI, rocket, roasted garlic aioli | gf

“That’s Amore” CAPRESE SALAD, buffalo mozzarella, heirloom tomato, basil, baby capers, Mt Zero lemon oil | gf, v

Basque style CHICKEN, smoked paprika, roasted red peppers, charred sourdough | gfo

Main:

dry aged 200gm grass fed PORTERHOUSE, Café de Paris butter, shoestring fries | gf

South Australian KING PRAWNS, orzo, spring peas, cherry tomatoes baby carrots, fennel, carrot top pesto

BLACK BARLEY SALAD, grilled asparagus, nectarines, cucumber, spring onion, white balsamic | vg

grilled iceberg WEDGE CAESAR, thick cut bacon, anchovy mayonnaise, sourdough croutons, parmesan cheese, soft boiled egg | gfo

Champagne poached free-range CHICKEN BREAST, mango, tat soi, red onion, roasted macadamias | gfo

Tasmanian OCEAN TROUT confit with a kipfler potato, dill, caper, horseradish salad | gf

Bass Strait secret recipe CHEESEBURGER, Swiss cheese, caramelised onions, pickles, fries