



Food for the Table

**WEDNESDAY TO SATURDAY
SERVES 2-3 PEOPLE**

FRESH OYSTERS - \$17.00 (6) OR \$32.00 (12)

Natural with fresh citrus OR Pickled cucumber mignonette
Recommended with NV Chandon Brut, Yarra Valley, VIC

Entrée

BRODETTO DI MARE - \$58.00

Pearl pasta with king prawns, calamari, barramundi, black anchovy cooked with aromatic fish stock and rich napoletana served with sourdough
Recommended with Block 50 Pinot Grigio, Central Ranges, Australia

Main

SLOW COOKED LAMB SHOULDER - \$75.00

Served with roasted garlic potatoes, caramelised pumpkin, heirloom carrots, tomato salsa and lamb dipping sauce
Recommended with Cape Margaret Cabernet Sauvignon, Margaret River, WA

Indulge

CHEESE BOARD - \$35.00

Selection of Australian and imported cheese with moscatel and Lavosh Crackers
*Recommended with Noble One Botrytis Semillon Riverina, NSW OR
La Gioisa Prosecco DOCG, Veneto, Italy*

 GF = GLUTEN FREE |  V = VEGETARIAN |  GFO = GLUTEN FREE OPTION

 - VEGAN | *MEMBER DISCOUNTS APPLY



**lime
bar
& BISTRO**