

LUNCH

PARAFIELD OLIVES

Olive plate, Corregiola semi sun-dried, Black Manzanillo, Kalamata olives, Leccino and Wallis* (v) \$17.50

PUOPOLO ARTISAN SALUMI

Sharing plate, handcrafted salumi and air-cured meats with beetroot chutney, bread and grissini* \$32.00

FROM THE GARDEN

Heirloom tomato, La Stella buffalo mozzarella, basil and extra virgin olive oil (v) \$19.50

Grilled cos lettuce hearts, crisp speck, aged Reggiano and anchovy dressing \$17.50

Roasted beetroot, target beetroot and goat's curd salad with garden cress and herbs (v) \$18.50

Eggplant Parmigiana with La Stella buffalo mozzarella, pecorino Romano and basil finished in a tomato Prosecco sugo with parmesan crisps (v) \$26.50

PASTA AND RICE

Risotto Funghi with truffle pesto and pecorino Romano (v) \$27.50

Pumpkin and potato gnocchi with rosemary butter (v) \$26.50

Porcini pappardelle with braised duck, mushrooms, sage and red wine jus \$29.50

Murray cod, leek and La Stella buffalo ricotta tortelloni with bisque sauce \$34.50

LUNCH FAVOURITES

Fillet of Aquna Murray cod bites lightly battered with handcut chips & saffron aioli \$27.50

Wagyu burger with smoked bacon, jack cheese, dill pickle & tomato relish \$19.50

250g Riverina Black Angus striploin with handcut chips, rocket salad & your choice of sauce \$36.50

STEAK FROM THE CHARGRILL

All our steaks are handpicked from the most unique and well-respected meat programs in Australia. Grilled to your liking, seasoned with sea salt, fresh cracked pepper, served with lemon and your choice of sauce.

FLINDERS NATURAL GRASS FED MB2+

Petite Eye Fillet 200g \$38.00

YARDSTICK MB3+

Rib Fillet 300g \$46.00

Striploin 350g \$44.00

SANCHOKU WAGYU

Eye of the Rump MB4+ 400G \$46.00

BULL & BELL SIGNATURE BLACK ANGUS MB3+

Dry Aged T-Bone 500g \$75.00

STANBROKE SIGNATURE TASTING PLATE

Dry Aged Angus Striploin on the bone, Flinders Natural Grass Fed Eye Fillet, Signature Black Angus Three styles of beef on one sample plate, Dry Aged, Grass Fed and Angus* \$99.00

SAUCE

Red Wine Jus
Mushroom
Peppercorn
Béarnaise
Chimichurri

COMPOUND BUTTER

Tomato and Horseradish
Black Garlic and Thyme
Café de Paris

CONDIMENTS

Mustards and Horseradish available on request

ON THE SIDE

Handcut chips (v) \$7.50
Chargrilled corn (v) \$7.50
Broccolini and green beans (v) \$7.50
Colcannon potato (v) \$7.50
Soft polenta (v) \$7.50
Baked gnocchi and smoked cheese (v) \$7.50



FOR THE CHILDREN

12 years and under

Porcini pappardelle with tomato, braised beef and pecorino \$15.50

Aquna Murray Cod with handcut chips \$16.50

Petite beef fillet with colcannon potato and grilled corn \$17.50

SOMETHING SWEET

Vanilla panna cotta with de-hydrated fruit salad (v) \$14.50

Bitter chocolate tart with pistachio gelato (v) \$16.50

Frozen nougat sandwich with a berry compote and chocolate shortbread (v) \$16.50

Gelato by the scoop (v)

Bitter chocolate,

Vanilla bean

Strawberry

Pistachio

2 scoops \$7.50

4 scoops \$11.50

Affogato al Caffe Vanilla ice cream, espresso and liqueur \$12.50

CHEESE PLATE COOLAMON ARTISAN CHEESE

Local cheese served with muscatel, fig paste, grissini and crusty bread (v)

Selections include aged cheddar, The Rock blue vein, double brie and soft blued

2 cheeses \$29.90

4 cheeses \$39.50

OUR FARMGATE PRODUCERS

Parafield Olives

Puopolo Artisan Salumi

Rocco's Bread

Morella Grove Olive Oil

Aquna Murray Cod

Stanbroke

Mandole Orchard

Coolamon Artisan Cheese

Riverina Berkshire Gold Pork

OUR RIVERINA WINE PRODUCERS

Wines by the glass

BERTON VINEYARDS

2020 Winemakers Reserve Fiano \$8.00

CALABRIA FAMILY WINES

NV Calabria Bevi Prosecco Gold \$8.00

2019 Bull & Bell Riesling \$8.00

2020 Bull & Bell Cabernet Sauvignon \$8.00

CASELLA WINES

2020 Magic Box Wondrous Chardonnay \$8.00

DE BORTOLI WINES

NV La Boheme Cuvee Blanc \$9.00

2011 Noble One Botrytis Semillon \$15.00

NV De Bortoli - Black Noble 10yr \$16.00

DEE VINE ESTATE

2018 Nericon Pinot Noir \$9.00

LILYPILLY ESTATE

2018 Noble Sauvignon Blanc \$12.00

MCWILLIAMS WINES

2020 McW Alternis Nero D'Avola \$10.00

Hanwood Estate 10-year-old Tawny \$10.00

MINO & CO

NV Moscato – Signor Vino \$8.00

2019 Sangiovese – Signor Vino \$11.00

NUGAN ESTATE

2021 "Annelise Pinot Grigio \$8.00

2019 Riverina Scruffy's Shiraz \$8.00

SANS PAREIL ESTATE

2018 Black Label Reserve Durif \$9.00

THIRD ESTATE

2020 Sauvignon Blanc \$8.00

TRIMBOLI FAMILY WINES

2019 Saverio Family Selection Vermentino \$10.00

WARBURN ESTATE

2019 1164 Family Reserve Montepulciano \$9.00

YARRAN WINES

NV Yarren Cuvee Blanc \$8.00

2021 "A Few World" Montepulciano Rose \$8.00

