

# LUNCH MENU

## Caprese Salad • \$19.50

served w heirloom tomato, La Stella buffalo mozzarella, basil and extra virgin olive oil (v)

## Beetroot & Goats Curd Salad • \$18.50

served w roasted beetroot, target beetroot and goat's curd salad with garden cress (v)

## Wagyu Burger • \$19.50

served w smoked bacon, jack cheese, dill pickle and tomato relish

## Murray Cod Fish Burger • \$20.50

served w wild rocket, jack cheese and bearnaise sauce

## Strozzapreti Pasta Ragu • \$27.50

served w pork and fennel sausage, salami, bacon, Nduja, San Marzano tomato, basil and red wine jus

## Pan Fried Potato Gnocchi • \$26.50

served w kale, shallots, leek, green peas, broccolini topped with pistachio and Pecorino Romano (v)

## Fish & Chips • \$27.50

served w hand cut chips and saffron aioli

## Beef Tagliatta • \$26.50

Char grilled beef salad with heirloom tomato, mixed cress salad, roasted peppers, salsa verde & parmesan cheese

## 200g Wagyu Rump Steak • \$26.50

served w hand cut chips, rocket salad & your choice of sauce

## 250g Black Angus Striploin • \$36.50

served w handcut chips, rocket salad & your choice of sauce

## Crumbed Berkshire Pork Cutlet • \$28.50

served w colcannon potato and porcini mushroom sauce

## Bowl of Chips • \$7.50

**GEM**  
H O T E L



# TO SHARE

## Olive Tasting Plate • \$17.50

Parafield Olive plate, Corregiola Semi Sun Dried, Black Manzanillo, Kalamata Olives, Leccino and Wallis\* (v)

## Salumi Board • \$32.00

Puopolo Artisan Salumi handcrafted salumi and air-cured meats with beetroot chutney bread and grissini

## Cheese Board • \$39.50

Coolamon Artisan cheese served with muscatel, fig paste, grissini and crusty bread (v)  
Aged cheddar, The Rock blue vein, Double brie, Soft blue

# FOR THE CHILDREN

## Pasta Bolognese • \$15.50

Strozzapreti Pasta with tomato, braised beef and pecorino

## Fish & Chips • \$16.50

Aquna Murray Cod with handcut chips

## Steak & Vegetables • \$17.50

Petite beef fillet with colcannon potato and grilled corn

# SOMETHING SWEET

## Vanilla Panna Cotta • \$14.50

served w de-hydrated fruit salad (v)

## Bitter Chocolate Tart • \$16.50

served w pistachio gelato (v)

## Frozen nougat parfait • \$16.50

served w a berry compote, raspberries and chocolate shortbread (v)

## Traditional Vanilla Bean Crème Brûlée • \$16.50

served w local prunes and almond biscotti

## Apple & Rhubarb Pie • \$16.50

topped with nutmeg almond crumble with double cream and vanilla

## Gelato • 2 scoops \$7.50 • 4 scoops \$11.50

Bitter chocolate (v)

Vanilla bean (v)

Strawberry (v)

Pistachio (v)

## Affogato al Caffè • \$12.50

served w vanilla ice cream, espresso and liqueur



# WINES BY THE GLASS

## **Berton Vineyards**

2021 Winemakers Reserve Fiano \$8.00

## **Calabria Family Wines**

NV Calabria Bevi Prosecco Gold \$8.00

2018 Bull & Bell Chardonnay \$8.50

2020 Bull & Bell Cabernet Sauvignon \$8.50

2018 Bull & Bell Shiraz \$9.00

## **Casella Wines**

2022 Brand's Laira Barrelman Chardonnay \$8.00

## **De Bortoli Wines**

NV La Boheme Cuvee Blanc \$9.00

2021 Organic Chardonnay \$8.00

2020 Wizardry Grenache \$10.00

2011 Noble One Botrytis Semillion \$16.00

## **Dee Vine Estate**

2021 Nericon Pinot Noir \$9.00

2019 Nericon Durif \$9.00

## **Lillypilly Estate**

2018 Noble Sauvignon Blanc \$11.00

## **McWilliams Wines**

2021 McW Alternis Nero D'Avola \$9.50

Limited Release 25-year old Muscat \$30.00

## **Mino & Co**

NV Moscato – Signor Vino \$8.00

2021 Sangiovese – Signor Vino \$10.00

## **Nugan Estate**

2022 Annelise Pinot Grigio \$8.00

2019 Riverina Scruffy's Shiraz \$8.00

## **Piccolo Family Farm**

NV Liliás Grechetto Cuvee \$18.00

## **Third Estate**

2022 Sauvignon Blanc \$8.00

## **Trimboli Family Wines**

2022 Saverio Family Selection Vermentino \$13.00

## **Warburn Estate**

2019 1164 Family Reserve Montepulciano \$11.00

## **Yarran Wines**

NV Yarran Cuvee Blanc \$8.00

2022 "A Few World" Montepulciano Rose \$8.00

**GEM**  
HOTEL

