



## lunch menu

### entrees / light lunch

|   |        |
|---|--------|
| grilled halloumi, chickpea crush, bush lemon honey vinaigrette, pomegranate       | \$24.5 |
| thai chicken spring rolls, mesclun leaves, banana ginger dipper                   | \$24.5 |
| corn meal dusted calamari, taramasalata, olives, shaved fennel, wild rocket       | \$24.9 |
| local tiger prawn dumplings, shio koji emulsion, exotic mushroom salad            | \$24.9 |
| salmon sashimi, togarashi vinaigrette, wondaree macadamias & crispy rice furikake | \$25.9 |
| 6 pacific oysters, natural, watermelon & campari granita, pickled plum mayo       | \$26.9 |

### mains

|  |                           |
|--|---------------------------|
| salsa's gnocchi of the day   | \$27.9                    |
| szechuan style grilled chicken thigh, wheat noodle salad, green paw paw sambal   | \$30.5                    |
| confit duck leg, cous cous, almonds, duck pastilla, white peach chutney          | \$32.9                    |
| linguini pepperincino, garlic, chilli, shaved parmesan                           |                           |
| local tiger prawns \$31.9  | tableland red claw \$34.9 |
| line caught fish of the day  | \$35.9                    |
| wagyu marble score 4+ tagliata, mustard potatoes, rocket, pecorino, vincotto jus | \$36.9                    |

### salads

|  |        |
|--|--------|
| house salad, mixed field greens, meredith goats cheese, mandarin & cajun almonds | \$20.5 |
| caesar salad   | \$21.5 |
| caesar salad, cajun chicken  | \$25.9 |

### side orders

|             |        |
|-------------|--------|
| plain fries | \$11.9 |
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please note a surcharge of \$4 per person applies on public holidays

all prices are GST inclusive. Please only one bill per table

please advise your waitperson of any allergies that you have.

**credit card surcharge of 0.84% applies to visa, master cards, \$0.15 debit cards & 1.76% amex**