

lunch from 12pm

today's soup with bread – m/v – **13.50**

greek-style salad black olives, fetta, mixed leaves, tomato & onion - v – **14.50**

roast vegetable stack with tapenade - v – **14.50** (also avail as a main 21)

green bean & goats curd salad

with apple, pear, mixed leaves, walnuts & a raspberry vinegar reduction - v – **15.50**

smoked trout hash fried egg on a trout & potato hash with basil & lemon oil – **16.50**

duck liver pate with cornichons & toasted baguette – **17**

dips plate basil pesto, beetroot fetta paste, avocado tomato salsa, tapenade & sun-dried tomato pesto –v – **17**

goats cheese, caramelised onion & tomato tart with rocket - v – **18**

hut club sandwich chicken, bacon, egg, lettuce, tomato, aioli served with garden salad – **19**

steak sandwich tomato, beetroot, lettuce, caramelised onion & aioli on turkish - **19**

antipasto plate a selection of vegetables & meats with cheese, tapenade & toasted sourdough - m/v – **20**

fresh pappardelle served with your choice of

bolognaise – m, puttanesca (anchovy optional) - m/v OR basil pesto - v - **20.50**

hut quiche with garden salad – m/v – **21**

roast vegetable stack with tapenade - v – **21** (also avail as an entree 14)

house-made pie with peas, mash, onion gravy & tomato relish – **23**

thai-style green chicken curry served with bok choy, capsicum & jasmine rice – **26**

fish of the day served with garden salad & fries – **26.50**

tuna steak served with warmed potato salad & salsa verde – **26.50**

lamb kebab skewers with tzatziki & greek salad – **27.50**

roast loin of pork served with chat potatoes, apple coleslaw & jus – **28.50**

side orders – 7.50

shoestring fries with aioli

garden salad

seasoned potato wedges with sweet chilli & sour cream

garlic & herb turkish bread - 7

fresh bread – 3.50

dessert - 15

eton mess : italian meringue with vanilla double cream, passionfruit pulp & a berry compote - gf

crème brulee classic french vanilla bean brulee served with a pistachio biscotti

panacotta see the blackboard for what's available today

passionfruit poached pear with crème anglais

seasonal fruit salad with double cream – **9.50**

serendipity ice cream – sgl - 4 / dbl - 6

quandong, macadamia, vanilla bean, chocolate fudge, blood orange, mango or lemon sorbet

gluten free options are available for most dishes

m/v : meat or vegetarian, v : vegetarian

no split bills