

# *Lunch*

*(please order from the bar)*

## *Small Plates*

**Handmade Focaccia \$8**  
with olive oil & balsamic vinegar

**Southern Fried Chicken Wings \$11**  
with spicy siracha butter

**Handmade Vegetarian Samosa \$11 V**  
with raita & tamarind sauce

**Creamy Garlic Mushrooms \$18**  
on toasted ciabatta with parmesan & pesto

**Haloumi & Roast Kumara Salad \$18 V**  
with mustard emulsion & olive tapenade

**Shoe String Fries & Aioli \$8.50 V**  
- add cheese & bacon \$4.50

**Wedges with Sour Cream \$11 V**  
- add cheese & bacon \$4.50

**Polenta & Parmesan Chips \$11 V**

**Crispy Pigs Head \$18**  
delicious fried terrine of pork cheeks,  
with pigs ear wafer, sauce gribiche & salad

**Confit Duck Rilette \$18**  
slow cooked duck served as a rough pate'  
with crostini, prune chutney & salad

## *Big Plates*

**Thorvald Cheese Platter \$27 V**  
with olives, pickles, crostini and chutney

**Pulled Pork Sliders (2) \$27**  
with homemade brioche, apple & celery  
coleslaw, fries & burnt onion ketchup

**Pumpkin Feta & Spinach Risotto \$27**  
with toasted walnuts & pesto

**North Indian Goat Curry \$30**  
with jasmine rice, paratha & raita

**Roast Pork Belly \$30**  
with bubble & squeak, broccoli & Jus

**Beer Battered Fish & Chips \$27**  
with tartar sauce & salad

**Beef Burger \$27**  
with smoky BBQ sauce, provolone cheese,  
dill pickle, crispy onion & shoe string fries

## *Pizzas*

gluten free base/extra topping \$4.50

**Pulled Pork, Caramelised Onion &  
BBQ Sauce \$27**

**Roast Mushroom, Feta & Olives \$27 V**

**Chicken, Bacon, Spinach & Pesto \$27**

We make every effort to source produce locally, and to make everything in-house  
All our meats are free range. V(vegetarian)VG(vegan)