

Lunch Menu

Main Courses

Braised Beef Mac'n Cheese \$24

Cheddar and Parmesan, Toasted Crumbs, Red Wine Jus

Wine Suggestion: Burrowing Owl Estate Winery Chardonnay or Pinot Noir

Road 17 Arctic Char \$32

Poached Side Striped Prawns, Pickled Vegetables, Saffron Oil, Apples

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc

Pan Seared Chicken \$32

Puy Lentils and Cous Cous, Roasted Root Vegetables, Celeriac Textures

Wine Suggestion: Burrowing Owl Estate Winery Syrah

Duck Confit Grilled Cheese \$26

Confit Duck Thigh, Roasted Peppers, Upper Bench Gold,
Beet and Carrot Ketchup

Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Mushroom Quiche \$20

WTF Mushrooms, Roasted Onion, Upper Bench Brie

Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Winter Risotto \$24

Cauliflower, Winter Vegetables, Tomato Chutney, Herbs

Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc or Pinot Noir

Stephen Blackburn
Restaurant Chef

Ian Bohun
Sous Chef