

# Winter Lunch

Available from 11am

## Sharing plates & boards

Bruschetta with roasted pumpkin, haloumi, rocket & toasted hazelnuts <b>v*</b>	5.0/9.0
Bruschetta with crushed peas, broad beans, mint, chilli & feta <b>v*</b>	5.0/9.0
Potato, pancetta & Gruyeres croquettes with piquillo aioli	12.0
Warm olives with lemon, rosemary & garlic <b>v, gf</b>	5.0
Baked eggplant with Grana Pandana & San Marzano tomato sugo <b>v</b>	12.0
Alsatian Style Tart Flambé with smoked salmon, fromage Blanc, caramelised onions & thyme	14.0

RHCL chicken liver & port wine parfait with toasted brioche	14.5
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RHCL ham hock terrine with apricots & parsley, Maffra cheddar spread served with cornichons, beetroot relish & lavoche	18.5
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Box baked Fromage de Clarines served with toast & fig & quince preserve	28.0
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Charcuterie board selection of local and imported cured meats, RHCL country style pork terrine, RHCL chicken liver & port wine parfait, pear & raisin chutney, fig & quince preserve with toasted brioche & sourdough toast	35.0
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Cheese Platter your selection of three cheeses from our cheeseboard served with organic baguette, fruit & nut loaf and fig & quince preserve	28.5
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*All boards can be served with toasted gluten free bread*

## Grains, greens & things

Smoked lamb loin salad with poached quince, endive, mixed leaves, crumbed Meredith goat's feta, semi-dried cranberries, vin cotto dressing & Nashi pear chips\* 26.0

Warm roasted lemon chicken & kale salad with grilled corn, diced crisp bacon, cherry tomato, radishes & market lettuce with a sharp mustard dressing **gf** 23.0

Duck breast salad with roasted heirloom carrots, baby beets, radishes, baby spinach, dried blueberries & Romesco almond sauce **gf** 26.0

Freekah salad , toasted slivered almonds, shredded carrot & beetroot, Goji berries, spring onion, green beans & rocket served with a pomegranate molasses dressing **v** 16.5

Quinoa, barley & chickpea salad with, green beans, beetroot greens, goat's milk feta, roast pumpkin, shaved radish, orange fillets with a preserved lemon dressing **v** 18.5

*Add roast chicken* 5.0

**v- vegetarian gf- gluten free**

**\*all dishes can be adapted for gluten free**

**Please inform your friendly wait staff of any dietary requirements**

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## Sandwiches & burgers

Four-hour braised pulled pork sandwich with a bourbon barbeque sauce, on a brioche bun served with tangy coleslaw*	19.5
Open faced grilled steak sandwich with caramelised onions, thick tomato, cos lettuce & smoked Scamorza cheese on toasted sourdough with green tomato pickle relish*	22.5
Roasted Portobello mushroom burger, Berry Creek Moss Vale blue cheese, sliced tomatoes, rocket & piquillo pepper mayonnaise on a sourdough bun with desiree fat chips & rosemary salt* <b>v</b>	17.5
Black Angus burger with cos lettuce, sliced tomato, aioli, caramelised onion, beetroot relish with Swiss cheese on a sourdough bun served with desiree fat chips & rosemary salt	24.5

## Classics

Soup of the day served with toasted sourdough*	12.5
Foraged mushrooms with chestnuts, shallots & Tallegio on polenta <b>v, gf</b>	16.5
Grilled salmon fillet with cannellini bean puree, eggplant Bhaji compote, burst cherry tomatoes & curry oil	28.0
12 hour braised lamb ragout with hand rolled gnocchi, parmesan, broad beans, crispy sage & brown butter	26.0
Organic, free ranged chicken cotoletta, crumbed with pecan, thyme & panko bread crumbs with a shaved fennel, savoy cabbage, pea & parmesan coleslaw	28.0
RHCL Cottage Pie, savoury beef mince with carrots, turnips, onions, Worchester sauce, tomato, red wine & peas topped with a parmesan crusted mash potato & mixed leaves	24.0
Tempura battered rockling with chilli & lime chips with tartare sauce	22.0

## Sides all 9.5

Brussel sprouts with maple glazed pancetta <b>gf</b>
Mesclun, rocket, pear, shaved fennel & toasted hazelnuts with a white balsamic dressing <b>v, gf</b>
Rocket & parmesan salad with balsamic dressing <b>v, gf</b>
Chips with garlic aioli

**v**- vegetarian **gf**- gluten free

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