

GRAZING

- Garlic & Cheese bread (2pcs)** **V** \$8
- Tomato & Basil Bruschetta (2pcs)** **VG** \$12
- Homemade chicken liver pate crostini with caramelised onions & parmesan cheese (2pcs)** \$16

FROM THE GARDEN

- Sweet Potato Salad** **GF VG** \$25
with roasted beetroot, lentils, pearl couscous, pea protein chicken and tahini dressing
- Grilled Chicken Salad** \$25
with baby cos, roast pumpkin, crispy pancetta, toasted aromatic breadcrumbs, parmesan cheese & aioli
- Panzanella Bread Salad** \$25
with slow roasted cherry tomatoes, prosciutto, bocconcini, Sicilian olives & red wine vinaigrette

COMFORTS

- Spaghetti** **VG** \$26
with kale & basil pesto, broccolini, zucchini & peas topped with hempseed parmesan & toasted aromatic breadcrumbs
- Fish Of The Day** \$MP
Please refer to specials board
- Chicken Saltimbocca** \$30
Pan fried chicken escalopes layered with prosciutto & sage with grilled asparagus, sweet potato mash & mushroom cream sauce
- Grilled Lamb Rump** **GF** \$34
with braised vegetable ratatouille, red wine jus & aioli
- Slow Roasted Beef Porterhouse** **GF** \$36
MSA grade with potato puree, parmesan crusted broccolini wrapped in prosciutto, red wine jus & Dijon rouille

the Paddock

with Anthony Pellegrino

CLASSICS

- Bangers & Mash** **GF** \$27
Grilled thick pork & fennel sausages with sweet potato mash, peas, caramelised onions & red wine jus
- Salt & Pepper Squid** \$27
with roasted capsicum, fetta & rocket salad, fries & saffron aioli
- The Paddock grilled Beef Burger*** \$26
with kale slaw, burger sauce, caramelised onions, fried egg, cheese, tomato & fries
- Chicken Parmigiana*** \$28
topped with napolitana sauce & smoked provolone cheese. Served with kale slaw & fries
- Crispy Beer Battered Pollock Fillet** \$28
with kale slaw, fries, smashed peas & tartare sauce

* **VG** Vegan option available