Lunch Menu

Entrees

Bruschetta
Pesto coated crusty bread topped with marinate bocconcini, roma tomatoes and basil and olive oil  $7.00

Soup of the day
Served with garlic and herb bread  $7.00

Mains

Roasted pumpkin risotto
Roasted pumpkin, baby spinach and toasted pine nuts  $10.00

Beer battered fish
Served with chunky steak fries and house made tartare  $10.00

Desserts

Chocolate crepes
Filled with orange infused chocolate mousse garnished with candied orange and served with cream fraiche  $7.00

Sticky date pudding
Served with a rich caramel sauce and vanilla ice cream  $7.00

Sides

Steak fries
Chunky cut steak fries served with garlic aoli  $5.50

Salad
Roquette, toasted almonds and goats cheese dressed with balsamic reduction  $5.50

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Donald A. Schon on Reflective Practice
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