



Lunch Menu – 12-3pm Thursday to Monday

Small Plates

House marinated olives with pide bread (V) \$12

Chef's soup of the day \$12

Roast Beetroot, Kumara & Goat Cheese Tartlets,
on salad, Lime Dressing (V) \$22

Suggested wine match: Canberra Region Pinot Gris 2018

Pear, prosciutto ham & rocket salad topped with
Meredith goat feta & walnuts (GF) \$21

Suggested wine match: 2019 Roussanne

Share Plates

D&K Kitchen's charcuterie board served with house made
shiraz jelly & pide bread \$32

Suggested wine match: 2018 Chardonnay, or 2019 Sangiovese

Cheese board of Australian cheeses, dried fruit, walnuts,
quince jelly & crackers \$34

Suggested wine match: 2016 Scuro, 2017 Syrah, or 2019 Marsanne

*****Sunday & Public Holiday surcharge 12% | One bill per table***



Main Courses

Pumpkin ravioli with wild rocket in cream sauce (V) \$28

Suggested wine match: 2018 Chardonnay

Pan Fried Barramundi on rice noodle salad, with green Thai curry sauce \$37

Suggested wine match: Canberra Region Pinot Gris 2018

Seared Scallops & King Prawns on Gazpacho Sauce with a Seaweed Salad (GF) E \$28
M \$38

Suggested wine match: 2018 Mr V (Marsanne, Roussanne, Viognier)

Lark Hill's famous ocean trout tartare with gribiche & prawn crackers (GF) \$33

Suggested wine match: 2020 Canberra Region Riesling

Bush spiced slow cooked lamb shoulder on potato gnocchi with tomato, feta and spinach \$35

Suggested wine match: 2016 Scuro (Sangiovese/Shiraz)

Confit pork belly with roast pear and potato, pickled turnip & sage jus (GF) \$36

Suggested wine match: 2017 Syrah

Slow roasted duck leg, rice & quinoa, warm orange & beetroot salad, market greens (GF) \$37

Suggested wine match: 2019 Pinot Noir

Pan fried Barramundi on rice noodle salad with green Thai Curry sauce \$37

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Side Dishes

Seasoned wedges with aioli (V)	\$12
Market vegetables (GF)	\$12
Garden salad (GF/DF)	\$12

Dessert

Jersey cream Crème Brulée (GF)	\$16
Smashed meringue & house made lemon curd (GF)	\$16
Toblerone Chocolate Mousse with Strawberry Compote (GF)	\$16
Chef's Tart of the Day, Vanilla Ice Cream & Warm Salted Caramel Sauce	\$16
Cheese & crackers	\$16

Suggested wine match: Ley-Line Riesling