

Lunch Menu

SALADS

HOUSE MADE SOUP OF THE DAY 7

WOOD OVEN ROASTED BEETS- ORGANIC MIX GREEN, GOAT CHEESE & RASPBERRY VINAIGRETTE **14 GF-V**

LOBSTER SALAD- WILD ARUGULA, CUCUMBER, AVOCADO, RUBY GRAPEFRUIT & CHAMPAGNE VINAIGRETTE **24 GF**

BUTTER LETTUCE- BLOOD ORANGES, POMEGRANATE SEEDS, ALMONDS, FETA CHEESE & ORANGE-GINGER VINAIGRETTE **14 GF-V**

CAESAR- PETITE ROMAINE HEART, PARMIGIANO-REGGIANO, CROUTONS & CAESAR DRESSING **11 GF**

ADD OPTIONS TO SALADS

Grilled Chicken 8 - Grilled Prawns 10 - Crab Cakes 12 - Grilled Salmon 12 – Grilled Steak 16- Grilled Two Lamb Chops 18

STARTERS

CHARCUTERIE – BRESAOLA (BEEF) - COPPA AMERICANA - SALAME FINOCCHIONA - PROSCIUTTO DI PARMA- SOPRESSATA SERVED WITH HOMEMADE PICKLES, MUSTARD GRAIN & BROICHE BREAD **3 FOR 16 – 5 FOR 28 GF**

CRAB CAKES- MANGO-AVOCADO SALSA, LEMON AIOLI & MICRO GREENS **17**

SEAWEED WRAPPED FRIED AHI TUNA- TERIYAKI GLAZE, SWEET RED CHILI SAUCE & WASABI AIOLI **14**

STEAK TARTARE- CHOPPED FILET MIGNON (RAW), CAPERS, RED ONION, DIJON, PARSLEY, WHITE TRUFFLE OIL & CROSTINI **17 GF**

RED WINE BRAISED GRILLED OCTOPUS- GRILLED LEMON, CELERY, RED ONION & OREGANO-LEMON VINAIGRETTE **17 GF**

HOMEMADE DUCK SPRING ROLLS- SWEET CHILI SAUCE **14**

ARTICHOKE HEART GRATIN- STUFFED GRUYERE-PARMESAN CHEESE, BREAD CRUMBS & AGRUMATO OLIVE OIL **12 gf-v**

CALAMARI- FRIED CALAMARI WITH MAUI ONION RINGS, ARTICHOKE, CHILI LIME AIOLI & COCKTAIL SAUCE **15**

BUTTERNUT SQUASH GNOCCHI – TOASTED ALMONDS, MASCARPONE CREAM SAUCE & FRIED SAGE **12**

WOOD OVEN ROASTED PRAWNS- CREAMY GARLIC SAUCE, CHIVES & BREAD CROSTINI **14 GF**

MEDITERRANEAN SPICED BEEF MEATBALLS- FRESH BASIL, TOMATO CONCASSE, PARMESAN CHEESE & MARINARA SAUCE **14**

SANDWICHES

All Sandwiches Come With One Side Dish Included. We Can Also Offer Open Face or No Bun

HERB CRUSTED SEARED PETRALE SOLE - CAPER BERRY AIOLI, SLICE TOMATO & LETTUCE **15**

HANGER STEAK- CARAMELIZED ONION, MUSHROOMS, MOZZARELLA CHEESE & GREEN-GARLIC MAYO **18**

PORTOBELLO MUSHROOM – ORGANIC GREENS, TOMATO & PESTO AIOLI **14 V**

GRILLED CHICKEN –BELL PEPPER, GOAT CHEESE, ARUGULA & TOMATO AIOLI **14**

HAMBURGER- PAINTED HILLS NATUREL BEEF BURGER & CHEDDAR CHEESE **18**

SIDES: SOUP- APPLE CABBAGE SLAW – CUCUMBER HERB SALAD, MIXED GREEN SALAD, ONION RINGS, GREMOLATA FRENCH FRIES

WOOD OVEN PIZZAS

MUSHROOM- SEASONAL MUSHROOMS, BOSCHETTO TARTUFO CHEESE, ARUGULA & DRIZZLE WHITE TRUFFLE OIL **20 GF-V**

PROSCIUTTO DI PARMA & SALAMI FINOCCHIONA- MARINARA, BURRATA CHEESE & FRESH BASIL LEAVES **24 gf**

LAMB MARQUES SAUSAGE – MOZZARELLA CHEESE, CALABRIA PEPPERS & ONION **24 gf**

SMOKED SALMON- THIN SLICES OF POTATOES, MEYER LEMON CREME FRAICHE, CAPERS & CHIVES **21 GF**

Gluten Free Pizza Available Add \$3

ENTRÉES

GRILLED SALMON– ORGANIC GREEN SALAD, RED ONION, ASPARAGUS, TOMATOES, FINGERLING POTATOES & BASIL OIL **22 GF**

FENNEL CRUSTED SEARED AHI TUNA-ARUGULA, FRENCH BEANS, EGG, AVOCADO, TOMATO & CHAMPAGNE VINAIGRETTE **22 GF**

PAELLA- CHORIZO, CHICKEN, SALMON, PRAWNS, GREEN PEAS, RED BELL PEPPER SERVED WITH SAFFRON RISOTTO **25 GF**

GRILLED AUSTRALIAN LAMB CHOPS- CHIVES POTATO CAKE, GOAT CHEESE, CHERRY TOMATO, ARUGULA & POMEGRANATE GLAZE **GF**

2 CHOPS 28 - 3 CHOPS 38 - 4 CHOPS 42

GRILLED HANGER STEAK- FRENCH FRIES, ARUGULA SALAD & RED WINE DEMI GLAZE **28 GF**

DUCK RAGOUT- SHELL PASTA, GREMOLATA, MIRE-POIX & VEAL RED WINE SAUCE **22**

LINGUINI PASTA- LOBSTER TAIL MEAT, BAY SCALLOPS, GREEN PEAS, ZUCCHINI STRINGS & LOBSTER SAUCE **30**

SPAGHETTI MEATBALLS- ALL BEEF MEDITERRANEAN SPICED MEATBALLS, FRESH BASIL, MARINARA SAUCE & PARMESAN **20**

VEAL OSSOBUCO RAVIOLI – GREEN PEAS, TRUFFLE CREAM SAUCE & SABA GLAZE **24**

CHEF'S CHOICE of SEASONAL VEGETABLE PLATE- 24 GF-V

GF- Gluten Free Ideas – V- Vegan Items, Please Ask For Vegetarian Menu Options - Bread Served by Requests

We Support Local Organic Farmers & We Use Peanut Oil for All Fried items- We Serve Only Natural Fed Meats and Free Range Organic Chicken, Please Advise of Food Allergies-