



## **\$30 LUNCH (2 COURSES)**

### STARTER

Waupoos Farms Hen Brodo | wild mushroom ravioli, garden chili oil

Barley Days Spent Grain Sourdough Tartine | farmhouse pickles,  
sunflower seed truffle (v)

Smoked Salmon Rilette | root cellar salad, cider chive vinaigrette and  
house bread crostini

### MAIN

Vegetarian | lentil & foraged mushroom tourtiere, winter greens, Waupoos  
farms chipotle relish

Meat | property raised beef smash burger with fifth town goat cheddar, triple  
cooked chips and greens

Pork | fire roasted farm raised Berkshire pork, bread dumpling, pickled beans  
and preserved apple pesto

### DESSERT

Apple Tarte Tatin | estate maple syrup floss and  
cinnamon vanilla gelato

Fifth Town Maple Chevre Panna Cotta | roasted white  
chocolate and hazelnut crumb

PEC Cheese Plate | maple toasted seeds, focaccia crisps,  
estate beet apple compote