

2 Course Prix Fixe Lunch - \$25
+ glass of Estate wine - \$35

APPETIZERS

Grange Salad (GF, VG)
Baby Gem / Hazelnut / Squash
Simple Vinaigrette / Joey Seed Crisps

Deep Fried Pork Rilette
Cressy Mustard Ravigote / Pickled Vidalia

Aquavit Cured Salmon (GF)
Kohlrabi / Radish / Dill / Citrus & Turmeric Oil

Pork Dumplings (4 pcs)
Ginger / Scallions / Soy & Black Vinegar Sauce

Soup of the Day

MAIN COURSE

Classic Chicken Pot Pie
Pastry crust baked to order

Grilled Cheese with House Ham
Tuscan Loaf / Wilton Cheddar / Mozzarella

Chef Jessa's Ravioli (Veg)
Ricotta / Mascarpone / Parmesan / Pine Nuts / Lemon

Handmade Pasta in Ragu Bianco
Cavatelli / Riesling / Local Beef & Pork

