

## **LUNCH SPECIALS**

RUBEN SANDWICH  Beef Pastrami with Sauerkraut and French Gruyere served on Rye Sourdough with a Russian Dressing	16.30
BUFFALO MOZZARELLA CAPRESE SALAD  Fresh Buffalo Mozzarella served with a Medley of Tomatoes and a Balsamic Reduction	18.50
PLOUGHMAN'S BOARD  Cheddar, Blackmore Full Blood Wagyu Pastrami, Cornichons, Sundried Tomato and Baguette	20.50
VEGETABLE BAKE  Cauliflower and Broccoli Bake with Three Cheeses (Parmigiano, Goats Chevre and Manchego	14.80
PLUS a glass of wine selected by our sommelier	21.80
MAC & CHEESE  Choice of:  Mac & Cheese with Four Cheeses (Pecorino, Parmigiano, Goats Chevre and Mozzarella)  Mac & Cheese with Italian Sausage, Mushroom and Two Cheeses (Pecorino & Parmigiano)	14.80
PLUS a glass of wine selected by our sommelier	21.80
CHEESE FONDUE, PLUS two glasses of wine selected by our sommelier  Your choice of Goats Cheese or Blue Cheese Fondues  Served with Assorted Cured Meats; Salami, Prosciutto and Bresaola, Grilled Prawns,	56.00

Roasted Chat Potatoes, Honey Pepper Figs, Lavosh and Country Style Bread