



LUNCHEON MENU

We have designed our lunch menu to reflect the values of Tjanabi native Australian flavours.

LIGHT MEALS

PUMPKIN, LEMON MYRTLE AND COCONUT SOUP	\$8
SEAFOOD RISOTTO FEATURING LOCAL MUSSELS, CALAMARI AND FISH TOSSED IN GARLIC WITH A LIGHT TOMATO, BASIL AND MOUNTAIN PEPPER SAUCE	\$15
GIPPSLAND ENVIROBEEF SAUSAGES FLAVOURED WITH SUNDRIED TOMATO AND SERVED WITH A HOUSE MADE JUS STYLE GRAVY WITH CARAMELISED ONIONS	\$12
PAN SEARED BARRAMUNDI WITH LEMON TEA TREE AND CREAM SAUCE, SWEET POTATO MASH AND BLOOD LIME	\$15
OVEN BAKED ATLANTIC SALMON ON BUTTERED SPINACH WITH SUNRISE LIME AND TOMATO SALSA	\$15

SMALL PLATES

CONFIT OF DUCK GENTLY SIMMERED IN DAVIDSON PLUM SWEET AND SOUR AND SERVED ON WILD AND JASMINE RICE PILAF	\$8
SOUTH GIPPSLAND LAMB SHANK SLOWLY BRAISED IN RED WINE AND VEGETABLES WITH A TOUCH OF TOMATO	\$9
VEGETARIAN FRITTATA FLAVOURED WITH GIPPSLAND CHEESES AND SEASONED WITH COASTAL SALT BUSH	\$8
GIPPSLAND ENVIROBEEF PREMIUM STEAK SANDWICH USING THE EYE OF RUMP SERVED WITH CARAMELISED ONION, TOMATO AND LETTUCE	\$9
HOUSEMADE ORGANIC CHICKEN GALANTINE FILLED WITH COASTAL MUNTIRIE BERRIES, MACADAMIA NUTS AND NATIVE HERBS SERVED WITH BLOOD LIME CUMBERLAND SAUCE	\$9
BEER BATTERED FISH USING GRAND RIDGE HATLIFTER STOUT SERVED WITH DESERT LIME TARTARE SAUCE	\$9
CHEF'S CHOICE TASTING PLATE – KANGAROO CHORIZIO, NATIVE SPICED CROCODILE, STEWED KAKADU PLUMS AND TAMARIND BASTED WALLABY WITH TOMATO, CORIANDER SALMIS	\$20

MAINS

DUO OF WALLABY AND KANGAROO LAYERED W WARRIGAL SPINACH, WRAPPED IN PROSCIUTTO AND SERVED ON A WILD ROSELLA FLOWER JUS WITH A PEPPERBERRY LAVOSH **\$34**

CHAR-GRILLED EMU FAN FILLET WRAPPED IN PANCETTA SERVED MEDIUM RARE W A TIMBALE OF DESIREE POTATO CARROT AND BEETROOT ON A SAUCE OF SWEET AND SOUR DAVIDSON PLUM **\$34**

PORTERHOUSE - 300 GRAMS OF AGED PORTERHOUSE SERVED WITH ROASTED VEGETABLES AND A RED WINE JUS **\$34**

PAN SEARED BARRAMUNDI FILLET ON ASIAN GREENS W PEPPERBERRY BEURRE ROUGE SAUCE **\$32**

ACCOMPANIMENTS

MASHED POTATO **\$6**

SWEET POTATO MASH **\$6**

TJANABI SALAD FEATURING HOUSE MADE PICKLED OLIVES, SUNRISE LIME, TOMATO AND CUCUMBER **\$6**

MINI BRUSCETTA FLAVOURED WITH TASMANIAN PEPPER AND SERVED WITH CHARGRILLED KANGAROO CHORIZIO **\$6**

SEASONAL VEGETABLES OF THE DAY **\$6**

FRIES WITH TJANABI SEASONING **\$5**

BABY SPINACH, SPANISH ONION, BUSH TOMATO CROUTON AND PARMESAN SALAD WITH BALSAMIC DRESSING **\$6**

DESSERTS

WATTLESEED FLAVOURED TIRAMISU **\$8**

LEMON MYRTLE PANNA-COTTA **\$8**

HANDMADE BELGIUM CHOCOLATE WITH NATIVE FRUIT FLAVOURS AND COFFEE
CHOOSE FROM ONE OF THE FLAVOURS AS LISTED: **\$6**

- LEMON MRYTLE
- QUANDONG
- WILD LIME
- MACADAMIA
- EUCALYPTUS TRUFFLES