

# Sassafras Creek

## LUNCH MENU

Tasting plate – roasted vegetables, cured meats, cheese, olives and house made dips with toasted pide	\$18
Linguine with chicken, zucchini, mushrooms and baby spinach finished with lemon and olive oil	\$17
Salad of roasted pumpkin, oven roasted tomatoes, marinated feta and toasted pine nuts with greens and white balsamic	\$17
Goats cheese tart with caramelised cider onions and roasted cherry tomatoes in a parmesan and herb short crust pastry	\$17.50
Soft shell crab , crispy fried with sumac on vermicelli noodle, fresh vegetables, peanut and coriander salad with lemongrass dressing	\$18
Mountain pepper and lemon salt squid on a cracked wheat, herb tomato and garlic salad with parsley aioli	\$17.50
Sassafras pot pie with mixed leaf salad and potatoes	\$17
Quiche / frittata of the day with mixed leaf salad	\$16
Poached salmon fillet with lime chili butter on ribbon zucchini and baby spinach	\$24
Locally cold-smoked char grilled beef sirloin with rosemary potatoes, roasted Mediterranean vegetables, rocket and semi-dried tomato butter	\$24

**See our blackboard for daily desserts and afternoon teas**