

lunch menu

toasted baguette served with trio of butters	8.5
ploughman's plate served with cheddar cheese, cured meats, charred vegetables, chefs selection of dips & toasted croutes	18.
infuzion caesar salad with chicken	21.5
prime beef burger & steak fries	23.
pumpkin & goats cheese ravioli, house made tomato sauce & shaved parmesan	25.
seared tuna with nicoise salad, preserved lemon dressing	36.
rib eye cutlet 300g, served with steak fries, salad & mushroom sauce	38.
sides	
crispy steak fries served with aioli	7.5
herb crusted potato wedges with sour cream & sweet chilli	7.5
mixed leaves with a lemon vinaigrette	7.5
desserts	
trio of lemon meringue tart, orange sorbet and white chocolate and lime lamington	15.
white chocolate bavoir hibiscus flower and almond tuile	17.
infuzion hunter valley cheese plate with homemade fig jam and fruit loaf.	17.