



LUNCH MENU

Monday to Friday

From 12pm

1 course, 1 beverage, tea or coffee \$35 per person

2 course, 1 beverage, tea or coffee \$45 per person

3 course, 1 beverage, tea or coffee \$55 per person

ENTRÉE

Berkshire pork belly, green apple butter, fennel and granola salad

King salmon carpaccio, salt cod croquettes, autumn herb salad, chardonnay vinaigrette

Prawn and fine herb tortellini, char grilled calamari, harissa, lemon and tomato dressing

Leek, kalamata olive and sundried tomato tart, herb salad, hazelnut and sherry dressing

MAINS

Veal tomato and herb ragu, tagliatelle pasta, Kalamata olive tapenade

Seafood risotto of trevalla, scallops, mussels and prawns, with lemon and herbs

Confit duck leg, crispy puy lentils, Jerusalem artichoke puree, pickled quince

Pan fried ricotta gnocchi, sautéed pine mushrooms, tomato fondue, shaved Manchego

SIDES \$8

Shoe string fries

Mixed leaf salad, hazelnut dressing

Buttered green beans, toasted almonds and eschalots

Potato mash with truffle oil and chives

DESSERTS

Black fig and honeycomb Pavlova

Chocolate fondant, hazelnut ice cream

Crème caramel with mandarin and baby mint