

LUNCH MENU Monday to Friday

From 12pm

ENTRÉE

Seared scallops, with a pumpkin and macadamia nut salad, ginger, soy and coriander dressir	ng 22
Alaskan king crab omelette, with buttered asparagus and eschalots, Mediterranean broth	23
Whole roast de-boned quail with an olive and thyme farce, cauliflower puree, parsnip and cl	hervil salad 22
Baby Squid with Sichuan pepper, avocado, chilli and lemon, shaved vegetable salad	21

SALAD and PASTA

18
16/20
30
20/26
29
18/25

MAIN

Roast blue eye trevalla, spring vegetable linguine, langoustine veloute	32
Crisp skin barramundi fillet with a kipfler potato, tomato and spring onion salad, lemon beurre blanc	30
Lamb rack with a mustard and herb crust, ancient grains, ricotta and pomegranate salad, tomato tortilla	33
Char grilled dry aged flat iron steak, roast sweet potato, beetroot and horseradish (served medium)	33
Roasted corn fed chicken breast, vegetable and ginger broth, radish and sesame salad	30

8

SIDES

Shoe string fries Mixed leaf salad, hazeInut dressing Buttered green beans, toasted almonds and eschalots Potato mash with truffle oil and chives

DESSERT	14
Pavlova with orange and vanilla poached rhubarb Crème brûlée, almond and fig biscotti Warm chocolate fondant, hazelnut ice cream Affogato (espresso coffee, vanilla ice cream – choice of Frangelico, Amaretto or Tia Maria) / without alcohol A selection of 3 local and international cheese, quince paste, lavoche, toasted walnut bread Handmade petit fours	18/13 20 14
Menu is subject to seasonal availability	

Menu is subject to seasonal availability A minimum of one set menu item per person must be ordered