

# LUNCH

## THREE COURSES

– Choice of Entrée & Main (Minimum 4 persons) plus Cheeses –  
59 PP / 89 PP WITH WINES

### ENTRÉES

- EGGPLANT STEAK – Oven baked layered eggplant - grilled capsicum, wilted spinach, cauliflower puree. 18
- SALT AND PEPPER CALAMARI – Salt and pepper calamari with garlic aioli and apple and parmesan roquette salad 17 / 26
- SCALLOPS AND PROSCIUTTO – Seared scallops, Italian Prosciutto, Cauliflower mash and mushrooms 22
- FETTUCCINE – House made fresh pasta 17 / 28  
» Spicy Seafood Marinara, Creamy Carbonara or Con Pollo (chicken & mushrooms)

### MAINS

- WILD BARRAMUNDI – Seablite, wild rocket, winter fruit with blood orange vinaigrette 38
- FLORENTINE GRILLED CHICKEN BREAST – Grilled Chicken Breast, mashed herb potato, creamy mushroom and bacon sauce with green pea coulis 32
- TURKISH MARINATED LAMB CUTLETS – Lamb cutlets in Turkish marinade, rice pilaf, char-grilled capsicum with tzatziki 38
- BLACK ANGUS EYE FILLET – 250gm Aged Black Angus eye fillet with herbed mash, sautéed vegetables and choice of sauce 46  
» Pepper, Blue Cheese, Red Wine Jus, Mushroom, Paris Butter
- VEAL SALTIMBOCCA – Tender veal in prosciutto and arabiata sauce with sautéed vegetables 38

### SIDES

- HEIRLOOM CARROTS – Salt baked heirloom carrots, smoked labneh and liquorice 8
- BROCCOLINI AND ASPARAGUS – Char-grilled broccolini and asparagus with toasted almonds 8
- HOUSE SIDE SALAD – Mixed Salad Leaves, Cherry Tomatoes, Cucumber and Feta with Balsamic & Olive Oil Dressing 8
- APPLE WITLOF SALAD – Apple & Witlof Salad, Blue Cheese Dressing and Walnuts 8

### CHEESEBOARD

- CHEESEBOARD – Selection of imported and local cheeses accompanied with crackers, fruit and nuts 2 FOR 24 / 4 FOR 40  
» (ask staff or see board for selections)