

# Let's Do Lunch offer

2 Courses + a glass of wine \$60pp

3 Courses + a glass of wine \$75pp

## Entree

**Chicken liver parfait**, onion jam, toasted sourdough

**Chargrilled octopus**, romesco sauce, braised fennel (GF,DF)

**Burrata**, ginger and carrot puree, fresh oranges and cucumber salsa, herb oil (GF,V)

## Main

**Seared salmon**, pumpkin and sage risotto, hazelnuts (GF)

**Truffle mushroom tagliatelle**, mixed mushrooms, truffle oil, crispy kale, pecorino (V)

**Chargrilled Yamba prawns**, charred corn puree,  
roasted pineapple, chilli and coriander salsa (GF,DF)

**Grilled tenderloin**, truffle mash, red wine jus or béarnaise sauce (GF) +\$6

## Dessert

**Chocolate mousse**, chocolate ganache, cookie crumble, raspberries

**Crème brûlée**, traditional vanilla crème brûlée

**Dame blanche**, vanilla ice cream with whipped cream and warm molten chocolate

## Wine

Palloncino **Prosecco**, Murray Darling AUS

Lucky's **Pinot Grigio**, Murray Darling AUS

Lost Buoy **Grenache Rosé**, McLaren Vale AUS

Lucky's **Syrah Pinot noir**, Orange AUS

Dietary Information: V - Vegetarian, DF – Dairy Free, GF – Gluten Free.

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs.

Whilst all reasonable efforts are taken to accommodate our guests' dietary requirements,  
we cannot guarantee our food will be allergen free.

Card Fees: All card payments will incur a 1.9% surcharge. Sunday surcharge 10%. Public Holiday 15% surcharge. No Split Bills.