

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

Baked camembert, rosemary infused honey, caramelized walnuts, rocket, toasted sourdough (V)

Fried prawns and squid in cardamom and clove tempura, sweet and sour dressing (GF,DF)

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

Caramelized banana split, vanilla and chocolate ice cream, chantilly cream

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.