

PLATED LUNCH CHEF'S SPECIAL

*All plated dinners are served
with freshly brewed coffee
and assorted teas.*

(V) Vegetarian
(GF) Gluten Free
(LAC) Lactose Free

TWO COURSES

\$59 PER GUEST

THREE COURSES

\$69 PER GUEST

ALTERNATIVE SERVE ADDITIONAL

\$3.50 PER GUEST, PER SERVE

Select one dish from each course:

ENTRÉE

Pressed ham hock, cornichon & apple
Pommery mustard, mixed leaves, crostini (LAC)

Spanish omelette, fresh garden peas, pea mousse
sherry vinegar reduction (v)

Salmon nicoise salad, kipfler potato, fine green
beans, cheery tomato, black olive, boiled egg,
pickled dill, fried capers, lemon dressing
(GF, LAC)

MAIN

Grilled beef tenderloin, new potatoes,
sautéed mushrooms, broccolini, beef jus

Roasted chicken breast, fennel, apple
and bacon salad, goats curd, port and
balsamic reduction

Snapper, sautéed potatoes, asparagus,
fine herb salad, sauce vierge

DESSERT

Banana and milk chocolate bar,
macadamia sable, salted caramel syrup.

Peanut butter cheesecake and
raspberry compote

Passionfruit panna cotta, strawberry
and nut crumble