

# SET LUNCH

## STARTERS

Snow crab, brown crab mayo, avocado  
Salt beef, toast, cornichon salad  
Salad of baked beetroot, rocket, aged feta, pine nuts

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## MAINS

Shellfish "fish pie" saffron sauce  
Roast lamb rump, sautéed new potatoes,  
caramelised onion and chicken jus  
Wild mushroom and braised leek tart, walnut mayo  
Beef Wellington mashed potatoes, red wine jus and horseradish (supplement \$188)

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## SIDES

Hand cut chips \$68 / Mixed green vegetables \$48 / Mixed salad \$48 / Creamed corn \$68

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## DESSERTS

Chocolate mousse, black cherries, sponge  
Sticky toffee pudding, muscovado caramel, clotted cream  
Pear, frangipane tart and vanilla ice cream

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2 Course \$178 | 3 Course \$238

## DRINKS

Bubble bee – Kamm and Sons, Lillet Blanc, sparkling wine, fresh grapefruit, thyme \$98  
L M C – lychee juice, melon juice, cranberry juice, soda \$78  
Glass of house white wine / red / sparkling wine for \$48  
All set lunch selections include regular coffee or tea add fresh juice for \$28