

SET LUNCH

STARTERS

Poached prawns, brown crab mayo on brioche with pink sauce
Chicken liver and foie gras parfait with black peppercorn crackers and fruit chutney
Blue cheese and mushroom quiche, rocket leaves and pesto

~

MAINS

Chicken and baby onion pie, mustard dressing and mixed greens
Poached sea bream, linguine, red wine butter emulsion
Mushroom on toast with poached egg and cep sauce
Beef Wellington, mashed potato, red wine jus and horseradish (supplement \$148)

~

SIDES

Hand cut chips \$48 / Mixed green vegetables \$48 / Mixed salad \$38 / Creamed corn \$38

~

DESSERTS

White chocolate panna cotta with raspberry and brandy snap
Sticky toffee pudding, muscovado caramel, clotted cream
Poached pear, frangipane tart and vanilla ice cream

~

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