

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 \$148)

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SIDES

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

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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