



EASTER *Lunch Set Menu*

\$79 Food Only | \$115 Bottomless

(Bottomless includes Red & White Wine, Tap beer)

TO START

Bread Roll & Butter

ENTRÉE

(Choose one from below)

Prawn Cocktail (I)

Baby gem lettuce, heirloom tomatoes, avocado cream, horseradish cocktail

Lamb & Hummus

Fried chickpeas, pomegranate, pita bread, sumac

Caesar's

Baby cos, poached egg, parmesan, bacon, anchovies, crouton

MAINS

(Choose one from below)

Rib Eye Roast

Roasted heirloom root vegetables, Yorkshire pudding, Au jus

Atlantic Salmon

Jardinière of vegetables, tomato-dill beurre blanc, watercress oil

Pesto Linguine (V)

Eggplant, semi dried cherry tomato, zucchini, pine nuts, whipped ricotta.

DESSERT

(Choose one from below)

Mandarin & White Chocolate

Almond dacquoise, coconut sorbet

Coffee Dark Chocolate Dome (V)

Roasted hazelnut, caramel gel

Please see other side for allergen information



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KEY

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarians

Food allergies:

Please note that we take every precaution when accommodating special meal requirements.

However, we handle the following known allergens in our kitchens:

Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.

Please be aware that not all ingredients are listed in the dish description.

If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

