

# Set Lunch Menu


Mon - Fri 11:30am to 3:00pm

## Starters - choose one

### Fattoush Salad

Watermelon, vine tomatoes, mint, radish, cucumber and bell peppers, in a sumac lemon vinaigrette - topped with pomegranate and pita croutons

### Chef's Soup of the Day

2 choices, including a vegan option   
served with crusty baguette

### Roast Duck Rice Paper Rolls

With spring onion, carrots and cucumber - with a tamarind hoisin dipping sauce

## Main Courses - choose one

### Flame Grilled N.Z Rib-Eye Steak add \$25

Topped with red pepper pesto - served with French fries and a rocket parmesan salad

### Teriyaki Salmon Poke Bowl add \$15

Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame soy mirin dressing

### Butter Chicken Curry

With jasmine rice, garlic coriander naan, raita and mango chutney

### Slow Roasted Cracklin' Pork Belly

On a warm kale, cherry tomato & bacon quinoa - with roasted apple sauce and cranberry jus

### Super Green Veggie Linguine

Medley of green veggies, tossed in zesty herb gremolata sauce, with linguine pasta

## Desserts - choose one

### Blackberry & Apple Crumble

Topped with vanilla ice-cream

### Fresh Fruit Salad

## Drinks

Tea | Coffee | Soft Drink \$30

Peroni Beer | Stella Draft  
Chardonnay | Pinot Grigio \$55  
Prosecco | Merlot | Cab Sav

No Service Charge

2 Courses \$180  
Starter & Main Course

3 Courses \$200  
Starter & Main Course  
plus a Dessert

Wine Specials \$250 Btl.

Cabernet Sauvignon | Merlot  
Pinot Grigio | Chardonnay  
Prosecco

