

# Set Lunch Menu

Two course \$ 45 | Three course \$59

## Entrée

Tom Yum Soup

Hot and sour Thai soup

Add chicken +\$3 | prawn +\$6

Vegetable Arancini

Golden risotto arancini with smoked tomato sugo, aioli and parmesan crisp

Salt & Pepper Calamari

Lightly fried squid, kimchi salsa and squid ink mayo

Crispy Falafel & Cauliflower Popcorn

Fried falafel and cauliflower popcorn served with tomato, cucumber, onion, beetroot hummus and spiced yogurt

Freekeh Salad

Freekeh, mung beans, pumpkin seeds, red kidney beans, currants, Spanish onion, cherry tomatoes, cucumber, mesculin, goats cheese and lemon dressing

Add chicken \$5 | prawns \$6

## Mains

Angus Beef and Bacon Burger

Lettuce, bacon, tomato, fried egg, Swiss cheese, aioli and tomato relish on milk bun served with fries

Southern Fried Chicken Panini

Lettuce, tomato, fried egg, and aioli on panini bread served with fries and salad

Add cheese +\$1 | bacon +\$2

Beer Battered Fish

Served with chips, garden salad and tartare sauce

Butter Chicken

Basmati rice, poppadum and naan bread

Asian-style Chicken Fried Rice

Tossed with chicken, sesame oil, chilli soy, vegetables with a fried egg and prawn crackers on top

Conchiglie Pasta

Conchiglie pasta with bacon, onion and mushrooms tossed in a creamy tomato sauce

Add chicken \$5 | prawns \$6

## Desserts

Chocolate Fondant Cake

Lava cake served with a mixed berry sorbet, macadamia ice cream and hazelnut praline

Sticky Date

Served with vanilla ice cream, toffee brittle and butterscotch sauce

Fresh Fruit Salad with Berry Coulis

Add vanilla ice cream +\$2

*Let's eat*

# Set Dinner Menu

Two course \$64 | Three course \$79

## Entrée:

Chicken Tom Yum Soup

Hot and sour Thai soup with chicken (vegetarian option available)

Salt & Pepper Calamari

Lightly fried squid, kimchi salsa and squid ink mayo

Chicken Shaslick

Chicken tikka and sautéed capsicum & onion served with makhani sauce and minted yogurt

Crab Croquettes

Chilli corn crab croquettes with paprika mayo, verte sauce and sago crisp

Chicken Freekeh Salad

Freekeh, mung beans, pumpkin seeds, red kidney beans, currants, Spanish onion, cherry tomatoes, cucumber, mesculin, goats cheese and lemon dressing (vegetarian option available)

## Mains:

Harissa Chicken

Harissa spiced chicken served with Moroccan couscous, winter vegetables and kuñara mousse

Grilled Barramundi

Barramundi served with Asian vegetables, chilli jam, tom yum kha and prawn crackers

Sundried Tomato & Feta Ravioli

Capsicum coulis, chèvre, sautéed pumpkin, broccoli and toasted walnuts

12 Hour Slow Cooked Beef Cheek

Beef cheek served with broccolini, Dutch carrots, truffle mashed potatoes and a red wine jus

Black Angus Premium Rump

250gm premium rump served with colcannon, baby carrots, broccolini, blistered cherry tomatoes and topped with a prawn. Served with red wine jus on the side

Duck Confit

Cherry glazed duck served with slivered almonds, greens, roasted new potatoes and parsnip crisp

## Desserts:

Chocolate Fondant Cake

Lava cake served with a mixed berry sorbet, macadamia ice cream and hazelnut praline

Opera Cake

Layers of almond sponge cake soaked in coffee syrup with mango gel, cacao nib crumble and vanilla ice cream

Crème Brûlée

Raspberry and white chocolate brûlée served with biscotti

*Let's eat*