
Lunch Special

Please note this menu changes daily

Entrée

*Sydney Rock Oyster (4) freshly shucked, shallot & champagne dressing **

*Crab salad, mixed melons, avocado, quinoa, native lime**

*Rocket, pear, Parmesan & walnut salad**

*Beef carpaccio, blue cheese, figs, Sicilian anchovies, vincotto dressing**

Zucchini, leek & goats cheese croquette, beetroot & watercress

Mains

*Oven Baked Salmon Fillet, lemon & pea risotto, caper & raisin salsa **

Cacciatore of milk fed goat, tagliatelle pasta, pine nut gremolata, Persian fetta, peas

*Crispy slow roasted duck, spinach, grilled nectarines, sweet potato,
sherry vinegar sauce**

*Rump of Angus beef, sautéed mushrooms, red wine jus**

Sides

*Iceberg lettuce salad, fennel, radish, mint * 8*

*Sautéed broccoli & sugar snap peas, lemon & olive oi*1 9*

*Roman style potatoes, rosemary & garlic *9*

Rocket, pear, Parmesan & walnut salad, aged balsamic 9*

Dessert

Almond & quince tart, mango gelato

*Cheese Selection for 1, fresh fruit, lavosh, quince paste & muscatels **

*Soft set Chocolate Mousse, crunchy hazelnut frangipane, caramelised bread & butter
custard, tonka bean ice cream**

*Affogato, vanilla bean ice cream, liqueur w honeycomb **

\$28 for 2 courses

\$35 for 3 courses

Vivace Victorian Pinot Grigio \$8 gls / \$39 btl

Vivace Heathcote Shiraz \$8 gls / \$39 btl

Group bookings welcome

** Gluten free – these items **can be adjusted** to suit dietary requirements please inform your waiter when you place your order*
