

# LUNCH SPECIAL

TWO COURSES 39 / THREE COURSES 49

INCLUDES A WELCOME DRINK ON ARRIVAL:

*PROSECCO, PINOT GRIGIO, SANGIOVESE OR BIRRA MENABREA*

## ENTREE

Zucchini flowers tempura, ricotta, leek & goats cheese, heirloom beetroot, pepita crumb (v) (gf)

Beef carpaccio, asparagus, truffle mayonnaise, capers, pecorino, sesame grissini (gfoa)

Caramelised Tasmanian scallops, roast cauliflower, pancetta, anchovy brioche crumb (gfoa)

## MAIN

Cavatelli shell pasta, pork sausage, broccolini, cherry tomato, chilli, garlic, Stracchino (gfoa)

Pan roasted Tasmanian Salmon fillet, golden beetroot, radicchio, nectarine & fennel salad (gf)

Roast lemon & garlic chicken breast, apple quinoa & cabbage slaw, mint yoghurt & radish (gf)

Porcini & wild mushroom risotto, truffle goats cheese mousse, parmesan waffer (v) (gf)

## DESSERT

Passionfruit & white chocolate panna cotta, kiwi fruit, amaretti, maraschino cherry compote (gf)

Dark chocolate marquise, brandy raisins, candied walnuts, bailey's cream (gf)

Forest berry, white chocolate & yoghurt, almond Frangiapane tart (gf)

*(v) vegetarian (gf) gluten free (oa) gluten free option available*

*\* Not be used in conjunction with any other offer*