

# *Lunch Special*

*Two Course Lunch \$60 three course \$75*

*Includes glass of selected premium wine*

## *ENTREE- Choice*

Chèvre goats, zucchini, leek croquette, smoked tomato & beetroot relish, autumn leaves (gf) (v)

Grass fed beef carpaccio, blackberries, gorgonzola dolce, radicchio & walnuts, horseradish (gf)

Pacific Coffin Bay oysters (3) natural w shallot & chardonnay (gf) or oven baked Mornay

## *MAIN - Choice*

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v)

Pan roasted WA snapper fillet, shellfish bisque, cannellini beans, Tuscan black cabbage (gf)

12 Hr Pork Belly, burnt Brussel sprouts, capers, spiced poached pear, mustard red wine jus

## *DESSERT - Choice*

Dark Belgian chocolate fondant, salted caramel, raspberry, pistacchio crumb,  
vanilla bean ice cream

Vivace affogato - house made honeycomb, vanilla bean ice cream, espresso (gf)

Local & imported cheese, served with preserve, fresh fruit, muscatels, lavosh (gfoa)

Available Wednesday to Saturday

12 noon to 3pm