

# Lunch

## *Appetizers - \$20*

Seared Scallops, with Warm Corn Salad & Sweet Soy Dressing  
*Supplement \$5*

Maple Cured Duck Breast, with Apple Relish and Honey Mustard Dressing

Grilled Tiger Prawns, with Cabbage, Cumin and White Balsamic  
*Supplement \$5*

Pan-fried Calamari, with Confit Potato & Caper Salad and Paprika Dressing

Roast Butternut Pumpkin Soup with Extra Virgin Olive Oil

## *Salads*

*Served as an Appetizer - \$20 or Main Dish - \$30*

Caesar Salad wrapped with Parmesan Cheese, Anchovies & Crisp Pancetta  
Free Range Chicken or Grilled Prawn

Blue Ridge Marron or Smoked Salmon Salad, with Baby Spinach, Apple & Bacon Vinaigrette  
*Appetizer Supplement \$6    Main Dish Supplement \$6*

## *Main Dishes - \$30*

Lamb Cutlets, with Zucchini Flowers and Warm Fetta Cheese

Char-grilled Stockyard Beef Medallion, with Heirloom Carrot Puree and Baby Leaves  
*Supplement \$8*

Salt and Pepper Salmon Belly, with Char-Grilled Vegetables

Grilled Barramundi, with Pea Leaves, Sautéed Leek and Cherry Tomato

Soy and Sesame Pork Loin, with Bok Choy and Radishes

Roast Spring Chicken, with Green Beans, Chilli and Coriander Salad

## *Lunch Special*

*Two Courses - \$40\**

From the above Appetizers and Main Dishes, select one course from each.

*Three Courses - \$48\**

From the above Appetizers and Main Dishes, select one course from each, plus

Banana & Caramelized Walnut Parfait

or

White Chocolate Mousse with Orange and Yoghurt Sorbet, Strawberry Soup

*\*Plus any applicable supplements and side dishes*

## *Side Dishes - \$9*

Baby Green Leaves, Extra Virgin Olive Oil and Red Wine Vinegar

Steamed Broccolini with Warm Bacon Vinaigrette

Assorted Sautéed Mushrooms

Roast Royal Blue Potato with Olive Topenade

Sautéed Baby Spinach