



❖ \$50 - 2 Course, \$65 - 3 Course ❖

Wednesday to Saturday Lunch

### Entrée

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GF Fish Chowder

Duck Liver Parfait, Puff Pastry, Orange Marmalade

Fettuccine, Garlic Prawns, Cherry Tomato, Rosemary (entrée or main)

### Main

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GF Atlantic Salmon Fillet, Crispy Skin, Lemon Yoghurt, Beetroot, Orange

Chicken, Leek and Green Pea Pot Pie, Puff Pastry

Reuben Sandwich, Corned Beef, Sauerkraut, Swiss Cheese, Horseradish

### Dessert

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GF Orange and Almond Cake, Rose Petal, Chantilly Cream, Apricot Glaze

GF Apple, rhubarb and Hazelnut Crumble, Vanilla Ice Cream

GF Crème Brûlée, Classic Vanilla Bean

### Sides

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GF Leaf Salad, Honey Mustard Vinaigrette 13

GF Grilled Zucchini, Balsamic Reduction 13

GF Beetroot Salad - Goat Curd, Orange and Walnut 17

GF Potato Puree - truffle oil 15

Menu subject to seasonal changes

Please advise your waiter if you have any allergies or require information on ingredients used in our dishes