

Three Course Set Lunch

3 COURSE-
ENTRÉE & MAIN-

49.90pp
39.90pp

} * with **WHOLE seared LOBSTER TAIL** as your main add 19.90pp

Recommended

Moët & Chandon Imperial Brut, Epernay, FRANCE -18.00 / glass
Frogmore Creek 'Cuvee Evermore' Chardonnay / Pinot Noir Sparkling, 2008 Penna TAS -10.00 / glass
Cool Woods Sauvignon Blanc, 2010 Eden Valley SA - 10.00 / glass
Cool Woods Shiraz, 2009 Barossa SA - 10.00 / glass

Entrée

Thai Style Calamari Salad- organic coriander, lemongrass, hint of chilli
Lemon, Lime & Chilli Octopus- grilled with feta, crisp salad, oregano
Spicy Pork & Calamari Salad- chilli, garlic, ginger, parsley
Chicken & Vegetable Soup- thick & hearty
Salt and Pepper Squid- chervil yoghurt
Smoked Chicken Salad- waldorf with honey glazed walnuts
Leaf Salad with Dates, Macadamias & Smoked Salmon- light vinaigrette
Spanish Style Linguini – chorizo, sun dried tomatoes, olives, chilli, feta



Main

Aged Angus Rump 300gm- garlic butter melt
Mussel, Calamari & Baby Octopus Linguini- olive oil, wine, garlic, chilli
Crispy Skin Salmon Fillet- sesame, pinenut & saffron sauce
Barbequed Chicken Breast- basted, Mediterranean flavours
Homemade Tenderloin Seasoned Kofta & Canadian Scallops- mustard relish
Beer Battered Rockling Fillet- tartare & lemon
Handmade Gnocchi- infused tomato, basil & topped with goats curd
Grilled Rockling Fillet- mash & greens
Risotto of Wild Mushrooms- fragrant savory rice, hint of truffle oil
**Whole Lobster Tail*- infused with lemon, garlic, olive oil & served with savory rice



Dessert

Sticky Date- rich butterscotch
Five Spice Rhubarb & Apple Crumble -cinnamon ice-cream
Vanilla Crème Brulee- chocolate biscotti

* Please note:

** Prices / menu subject to seasonal availability **
Avail Sunday-Friday Lunch / Dinner, Excludes Public Holidays & Occasion Dates
Special promotional vouchers or any other discounts are not applicable on promotional menus ~ Best Restaurant gift cards not available on set menus