

# 3 Course Weekday Set Lunch

19.90pp

Excludes December, Public Holidays & Occasion Dates

\* with a glass *Moët & Chandon Imperial Brut, Epernay, FRANCE* add 18.00

\* with whole seared **LOBSTER TAIL** for main add 29.90pp

## Recommended

*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

*Vegetable Soup*  
'hearty'

*Mixed Leaf Salad with Dates & Macadamias*  
light vinaigrette



## Main

*Putanesca Squid*  
fragrant rice, tomato, garlic, olives, capsicum

*Linguini with Atlantic Salmon*  
lemon caper butter

\* *Lobster Tail Seared*  
savory rice



## Dessert

*White Wine & Apple Sorbet*  
berry coulis

\* Please note:

\*\* Prices / menu subject to seasonal availability \*\*

If you have any food allergies or dietary restrictions please inform your waiter of your concerns

Special promotional vouchers or any other discounts are not applicable on promotional menus ~ Best Restaurant gift cards not available on set menus