

Three Course Set Lunch

Excludes Public Holidays & Occasion Dates

3 COURSE-
ENTRÉE & MAIN-

49.90pp
39.90pp

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

Recommended

Moët & Chandon Imperial Brut, Epernay, FRANCE -18.00 / glass
Frogmore Creek 'Cuvee Evermore' Chardonnay / Pinot Noir Sparkling, 2008 Penna TAS -10.00 / glass
Voyager Estate Sauvignon Blanc Semillon, 2010 Margaret River WA - 11.00 / glass
Voyager Estate 'Girt by Sea' Cabernet Merlot, 2010 Margaret River WA – 11.00 / glass
Clayfork 'Steely Dan' Sauvignon Blanc, 2009 Marlborough NZ- 13.00 / glass

Entrée

Thai Style Calamari Salad- coriander, lemongrass, chilli
Lemon, Lime & Chilli Octopus- grilled with feta, crisp salad, oregano
Flash Fried White Bait- pimento mayo
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, olives, chilli, feta



Main

Aged Angus Rump 300gm- garlic butter melt
Mussel & Calamari Linguini- olive oil, wine, garlic, chilli
Crispy Skin Salmon Fillet- sesame, pinenut & saffron sauce
Barbequed Chicken Breast- basted, Mediterranean flavours
Beer Battered Rockling Fillet- tartare & lemon
Grilled Rockling Fillet- mash & greens
Risotto of Wild Mushrooms- fragrant savory rice, hint of truffle oil
* **Lobster Tail Seared**- savory rice



Dessert

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

* 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