



## Luncheon Special Menu

**1 Course \$34, 2 Course \$44, 3 Course \$54**

Beverage inclusion, a selected glass of wine, beer or mineral water, from the following  
Yves Premium Sparkling Cuvée, Herringbone Hill Sauvignon Blanc, Yangarra Rosé  
Great Northern, Peroni Nastro Azzurro 3.5% or  
San Pellegrino Mineral Water

*Beverages selected outside this range are available for additional purchase*

Tables up to 20 guests served as Guest Choice Menu

Tables over 20 guests served as a Tri Drop Menu\*

### Entrée

Garlic + herb flat bread, muhammara dip, olives

Sichuan lamb dumplings, tamari, pickled spring onion, chilli

Crispy calamari, pickled fennel + cucumber, Malaysian chilli sauce, herbs

### Main

Gnocchi, mushroom cream sauce, sautéed mushrooms, zucchini piccalilli, Grana Padano

Spring lamb shoulder massaman curry, peanut + sesame seeds, Thai basil

Crispy Togarashi calamari + prawn salad, BBQ pineapple, peanuts, cucumber, coriander, snow peas  
cos, coconut nahm jim dressing

\*Halloumi, honey glazed stone fruit, crispy pumpkin, sunflower seed, couscous, herbs,  
spinach, lime + native pepper berry yoghurt dressing

\*Local Barramundi + chips, baby cos & avocado salad, aioli – *grilled or battered*

\*Sumac chicken, green harissa labne, spinach, olive, walnut pomegranate crust, burnt lemon

Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo, chips

### Dessert

Christmas brulee, white Christmas wafer

Affogato- vanilla ice cream, espresso, Baileys

Menu subject to seasonal change and availability,  
Please see your waiter for any dietary requests