



## Luncheon Special Menu

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

**With Beverage Inclusion**

*Please select a 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%  
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

Pesto + sundried tomato house-baked focaccia, Sicilian olives

Asian style beef carpaccio, fried shallot, chilli, sesame, coriander, honey peanuts, ponzu

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

### Main

Gnocchi, pumpkin cream sauce, kale, sugar snaps, Grana Padano

BBQ chicken Caesar salad, cos, crispy panko egg, croutons, parmesan, basil mayo

\* Ricotta zucchini flower salad, cherry tomato, pumpkin, cauliflower, crispy chickpeas, avocado, honey pepita, herbs, spinach, spicy Italian 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

Orange crèmeux, baklava, Turkish delight

Affogato- vanilla ice cream, espresso, Baileys

**Menu subject to seasonal change and availability,**

**Please see your waiter for any dietary requests**