



## Luncheon Special Menu

**1 Course \$35, 2 Course \$45, 3 Course \$55**

**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

*Other beverages 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

Honey glazed crispy pork bao, apple slaw

Crispy calamari, coriander + shallot, coconut + lime salt, Malaysian chilli sauce, aioli

### Main

Winter pumpkin risotto, spinach, goat cheese, pine nut + crispy sage crust

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

Baked banana cheesecake, caramel sauce

Affogato- vanilla ice cream, espresso, Baileys

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

**This menu is not served in the Luxe Private Dining Room**