



3 Course Lunch \$42

Starter

Grilled Halloumi Cheese, Walnuts,
Provencal Pumpkin Salad

Pan Seared Scallops , Cauliflower Veloute,
Parma Chips

Wild Mushroom Soup,
Sliced Black Truffles

Main Course

Char-Grilled Grainfed Sirloin, Roasted Potatoes,
Asparagus, Red Wine Sauce

Norwegian Baked Salmon, Crown of Fennel &
Endive
Vine Tomatoes

Lamb Shank, Cucumber Yoghurt,
Saffron Couscous

(+\$10) Roasted Cod, Potato Gratin,
Zucchini Ribbons, 3 Pepper Sauce

Desserts

Double Chocolate Fudge, Shaved Chocolate,
Salted Caramel Gelato

Seasonal Fruits Platter