

SET LUNCH

STARTERS

Mixed grain salad with beetroot, feta, rocket, chickpea
Sardine on toast with artichoke tapenade and mayonnaise
Steak tartar, edamame beans, sesame seed wonton cracker

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MAINS

Braised beef cheeks, mash potato and gremolata
Josper baked salmon, chimichurri and smoked aubergine caviar
Semolina pasta, basil pesto, toasted pine nuts and bok choy
Rib eye steak 10oz/280g (supplement \$148)

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SIDES

Hand cut chips \$68 / Mixed green vegetables \$48 / Mixed salad \$48 / Creamed corn \$68

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DESSERTS

Chocolate semifredo, hazelnut praline and vanilla Chantilly cream
Sticky toffee pudding, muscovado caramel, clotted cream
Pineapple carpaccio, passion fruit, coconut sorbet

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2 Course \$178 | 3 Course \$238

DRINKS

Bubble bee – kamm and sons, lillet blanc, sparkling wine, fresh grapefruit, thyme \$98
L M C – lychee juice, melon juice, cranberry juice, soda \$78
Glass of house white wine / red / sparkling wine for \$48
All set lunch selections include regular coffee or tea add fresh juice for \$28