

Lunch Menu

\$52 per person for 2 courses
include a glass



Entre

Prosciutto served with rock Mellon, fresh mint, rocket salad with shaved parmesan cheese and Italian olive oil

Smoked Tasmanian salmon with crème fresh capers, red onion & salad (g/f)

Crispy crusted salt & pepper calamari with salad & aioli (g/f)

Summer goat cheese and tomato tart with caramelized onion, olives, rocket salad and red pepper coulis (v)

Mains

Black Angus Porterhouse steak served with potato gratin and bearnaise sauce

Fish of the day served with seasonal vegetables and salsa verde

Chicken breast marinated with Italian sundried tomatoes served with light mushroom cream sauce and vegetables

Summer Italian risotto with peas, zucchini, asparagus, rocket, and shaved parmesan (g/f) (v)

Dessert

Baked Berry cheesecake served with summer fruit coulis

Gianduja chocolate cake with chocolate ice cream, vanilla anglaise and pistachio praline

Apple crumble with vanilla ice cream

Homemade Lemon tart with meringue disk, raspberry coulis and chantilly cream

Trio of ice creams

(G) GLUTEN FREE

(V) VEGETARIAN

(X) GLUTEN FREE OPTION AVAILABLE