



EXPRESS LUNCH

2 Courses

48

3 Courses

58

ENTREE

Thinly sliced cured salmon with artichokes, radishes and truffle crème

A tartlet of chicken liver mousse, green beans, golden beetroot and peach

Roasted field mushrooms with asparagus, confit garlic and white bean emulsion

MAIN

Treacle glazed blade of Black Angus beef with bacon, onions and mushrooms

Roast pork with toffee apple puree, wilted greens and sauce charcuterie

Gnocchi Parisienne with heirloom tomatoes and cashew parmesan.

DESSERT

Mango parfait, macadamia nougatine and exotic fruit consommé

Dark Chocolate pot de creme with strawberry sorbet

Pain d'épices, mandarin sorbet and burnt vanilla brûlée

Three cheeses with baguette and caramelised onion (add \$10)

TAKE ADVANTAGE OF FREE VALET PARKING
MONDAY - THURSDAY , 12 - 3PM

