

EXECUTIVE LUNCH

05 November till 16 November 2018

APPETIZER

SALAD OF HEIRLOOM TOMATO

Stracciatella di Burata, Aged Balsamic, Raddish

or

PAN FRIED FOIE GRAS [add: \$8⁺⁺]

Brioche and Raspberry

or

SEARED ATLANTIC SCALLOPS [add: \$8⁺⁺]

Zucchini, Basil, Butter

or

SOUP OF THE DAY

MAIN COURSE

GRILLED CARABINERO PRAWNS

Risotto of Prawn Bisque, Spring Peas and Prawn Oil, Baby Herbs

or

BANGALOW PORK NECK

Artichoke, Cavolo Nero, Salsify, Hazelnut

or

CAPE GRIM BEEF WELLINGTON [add: \$12⁺⁺]

Victorian Spring Asparagus, Wild French Mushrooms, Sauce Perigord

SIDES

TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY

\$12

DESSERT

LEMON MERINGUE

Corsican Lemon, Parfait, Raspberry

or

CHOCOLATE MATCHA FONDANT TART

Matcha Ice Cream and Red Bean

or

COCONUT PANNA COTTA

Mango, Lychee, Passionfruit and Mint

or

APPLE & PEAR CRUMBLE

Salted Caramel Ice Cream

or

GUANAJA CHOCOLATE MOUSSE

Peanut Butter Caramel Mousse, Peanut Praline and Popcorn

or

CHEESE OF THE DAY [add: \$5⁺⁺]

Wafer Cracker, Fruit Compote

Black Coffee or Black Tea

Additional \$2⁺⁺ for Latte, Cappuccino, Flat White Coffee

Menu subject to change

Available Monday to Friday, except Public Holidays

2 courses at \$34⁺⁺; 3 courses at \$39⁺⁺

Wine pairing additional \$50⁺⁺