



RESTAURANT . BAR

## EXECUTIVE LUNCH

*09 September till 20 September 2019*

### APPETIZER

#### **PIGEON PASTILLA**

*Yoghurt Dressing, Pomegranate, Peach and Coriander*

*or*

#### **PAN FRIED FOIE GRAS** [add: \$8<sup>++</sup>]

*Grapes, Verjus, Gingerbread*

*or*

#### **SPENCER GULF PRAWNS** [add: \$8<sup>++</sup>]

*Kombu Butter, Petit Pois*

*or*

### SOUP OF THE DAY

### MAIN COURSE

#### **TWICE COOKED BANGALOW PORK BELLY**

*Celeriac Puree, Mustard and Kale*

*or*

#### **GRILLED FILLET OF GOLDBAND SNAPPER**

*Mussels, Sweetcorn Veloute, Curry Oil and Celery*

*or*

#### **RANGERS VALLEY WAGYU ROST BIFF** [add: \$12<sup>++</sup>]

*Smoked Potato Puree, Roasted Tomato, Salsa Verde  
(served medium)*

### SIDES

**TRUFFLE SHOESTRING FRIES WITH PARMESAN AND PARSLEY**

\$12

### DESSERT

#### **LEMONGRASS PANNA COTTA**

*Victorian Citrus, Passionfruit, Basil*

*or*

#### **TEXTURES OF CHOCOLATE**

*or*

#### **KIKORANGI BLUE CHEESE** [add: \$5<sup>++</sup>]

*Fig Chutney, Crackers*

*Menu subject to change*

*Available Monday to Friday, except Public Holidays*

*2 courses at \$34<sup>++</sup>; 3 courses at \$39<sup>++</sup>*

*Wine pairing additional \$50<sup>++</sup>*