

LUNCH FUNCTION MENU

SOUFFIE

TWICE BAKED GRUYERE CHEESE SOUFFLE, WITLOF, WALNUT, GOATS CHEESE SALAD, HONEY VINAIGRETTE

BARRAMUNDI

SOUTHERN STYLE THAI CURRY, COCONUT RICE, ASIAN SLAW

ROAST CHICKEN

BACON, TRUFFLED BRIOCHE FARCE, POTATO FONDANT, SMOKED ALMOND PUREE, SNOW PEAS, JUS

GNOCCHI

JERUSALEM ARTICHOKE, MUSHROOMS, CAULIFLOWER, TALEGGIO,

CURRY BOWL

EGGPLANT & LENTIL DHANSAK, POTATO PALAK PANEER, RICE PILAF, ROTI, CUCUMBER PICKLE

BEEF BURGER

BEEF PATTY, LETTUCE, BACON, TOMATO JAM, BOURBON PICKLED JALAPENOS, CHEESE, AIOLI, CHIPS

YOUR CHOICE OF AN ACCOMPANYING BEVERAGE

FETHERSTON LILY SAUVIGNON BLANC DE BLANC 2021

THE FLOCK SYRAH ROSE 2022

RELM ARNEIS 2022

DALLA MIA FINESTRA CHARDONNAY 2022

DCB PINOT NOIR 2022

MT. WINES SANGIOVESE 2021

HOP HEN DDH HAZY PALE

HARGREAVES HILL LAGER

SNOW DAISY SPARKLING TEA (NON-ALCOHOLIC)

DRAGON TEARS SPARKLING TEA (NON-ALCOHOLIC)

DARJEELING BLUSH SPARKLING TEA (NON-ALCOHOLIC)

COFFEE OR TEA TO FINISH

\$35 PER PERSON