SET LUNCH
2 course 39 - 3 course 45

Starters
Scotch egg, coleslaw salad, brown sauce
Roasted cauliflower, romesco sauce, caper berries, almond flakes, basil
Smoked mackerel, marinated beetroot, celeriac puree, balsamic dressing
Sumac spiced barley salad, grilled chicken, pomegranate, baby gem, yoghurt dressing

Mains
Braised duck pappardelle, semi-dried tomatoes, pecorino cheese
Spinach and ricotta cheese cannelloni, tomato sauce
Slow cooked pork belly, miso glazed aubergine, spring onion, red chili
Pan fried seabass, ratatouille, basil pesto

Add any sides for $5 (chips, mashed potatoes, spiced carrots)

Dessert
Bread and peanut butter pudding, vanilla ice cream
Pistachio flan, dark chocolate short bread
Soft serve ice cream (ask server for flavour of the day)

All prices displayed are subject to Prevailing Goods and Services Tax and 10% service charge.
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
FLAVOURED ICED-TEA

Single serving in glass 10
Jug - fits nicely to 4 glasses 32

Fresh lemon
Raspberry & Mint
Ginger Lemongrass
Mango & Tangerine

Enhance your set lunch experience with a glass of Sauvignon Blanc or Cabernet Sauvignon at $10