



# LUNCH MENU

12pm — 2:30pm

## STARTERS & SHARE PLATES

**Breadbasket \* (V) 15**

Petite rolls served w/ house-made whipped herb butter, olive oil & vinegar

**Duck Pate \* w/ onion jam, cornichons, pickled vegetables and toasted bread 18**

**Olives (V) (GF) Warm assorted olives 9**

**Today's Soup** Today's daily soup served w/ toasted bread (see wait staff) 12

## MAINS

**Gourmand Salad 27**

Smoked duck | grapes | walnut | orange vinaigrette

**Angus Beef Cheek (GF) 29**

Slow-cooked Angus beef | potato puree | green beans | red wine sauce

**Frango a Africana \* 28**

Grilled chicken | cous cous | green beans | spiced coconut sauce | balsamic reduction

**Lamb Curry \* 28**

Macleay Valley lamb | steamed rice | flat bread

**Spinach Fettucine (V) 27**

House-made pasta | porcini mushroom | fungi sauce

**Barramundi Aloo Sadeko (GF) 29**

Coral Coast pan-fried barramundi | Nepalese spicy potato salad

lemongrass & fresh tomato sauce

[Maximum 3-way split bill] (v) - vegetarian (gf) - gluten free \*GF option available

'World Inspired Food'