

LUNCH



Monday - Sunday:
12:30PM - 2:15PM (last booking)

\$50pp Two courses
(starters & mains)
\$55pp Two-courses w/
BYO cake
\$60pp Three-courses

- Starters -

Breadboards * (V)

Toasted bread served w/ house-made whipped herb butter, olive oil & vinegar

& Appertiser Share Platters

Selection of cold meats, duck pate, halloumi and warm assorted olives

+ ADD Soy Sauce & Butter Scallops to share \$9pp

+ ADD Cheese Platters to share \$12pp

Selection of cheese including grana padano, talleggio, roquefort cheese, lavosh, grisini

- Choice of Mains -

Argentinian Style Cannelloni (V)

Argentinian-style cannelloni crepe ricotta & leek | basil | Napoli sauce

Cabbage Farcellets

Beef & pork mince stuffed cabbage aromatic herbs | sour cream
tomato & herb broth

Frango a Africana *

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

Kokkinisto (Greek-style Beef Stew) *

Greek-style beef stew w/ herbs | slow-cooked VIC Angus beef cheek
steamed vegetables | risoni

Sesame Crusted Barramundi (GF)

Coral Coast pan-fried barramundi | bok choy | bean sprouts | Asian chilli sauce

+ ADD House Salads to share (V) (GF) \$5pp

- Choice of Dessert -

+ ADD Fresh Fruit Platters to share \$8pp

Sylvia's Carrot Cake

whipped cream | mango coulis

Millefuielle

vanilla bean ice-cream | house-made chocolate sauce

Special Gluten Free Cake (GF)

whipped cream | berry coulis

Please check in!



(v) = vegetarian.
(gf) = gluten free.

* = gluten free option available