

LUNCH



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

- Starters -

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

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 -

Chana Masala (V) *

Slow-cooked chick peas, masala (mixed spice), raita and tamarind served w/ toasted naan

Kleftiko (GF)

Slow-roasted lamb shank | patata lemonata (lemon potato) |
Sylvia's aromatic spices | jus

Frango a Africana *

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

Korean Skirt Beef (GF)

Marinated skirt beef (w/ fruit sauce) | steamed rice | kimchi | mixed leaf

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

Millefeuille

vanilla bean ice-cream | house-made chocolate sauce

Special Gluten Free Cake (GF)

whipped cream | berry coulis

(v) = vegetarian.

(gf) = gluten free.

* = gluten free option available

Please check in!

