



Lunch Group Menu

Entrées

truffled mushroom arancini (v)
hot sicilian and green mammoth olives (v)
sauteed seasonal greens
halloumi saganaki - thyme and lemon butter (v)
grilled king prawns - tomato capers salsa

Mains

winter salad with grilled chicken - honey roasted butternut and beetroot, brussels sprouts, kale, pepitas, feta served with pomegranate dressing

gnocchi romesco - crispy bacon, parmesan cheese, broccolini, romesco 24 (veggie option available)

morso bowl - mixed wild rice, gin cured salmon, 63 degree egg, avocado, edamame, coleslaw, wakame seaweed, pickles with sesame soy dressing (veggie option available)

beechwood smoked barramundi - cocktail potatoes, confit tomatoes, kale quinoa salad with lemon and parsley dressing

crispy skin snapper - with asparagus, sugar snap served with celeriac puree

bucatini amatriciana - guanciale (pork cheek), spanish onion, chilli, basil, parmesan

twice cooked lamb - polenta, grilled fennel, confit tomato and with mint chimichurri

grass fed angus scotch fillet - red wine jus with greens

Sweets

eggnog cheesecake in glass
strawberry rhubarb crumble w ice cream
sticky date pudding with butterscotch w ice cream
affogato espresso vanilla ice cream and frangelico