



SUMMER LUNCH

ENTREE

~ \$17

VENISON PÂTÉ

pickles, Dijon mustard, toasted brioche

HOUSE-SMOKED SALMON

new potato, hen's egg, river cress

BEETS AND CARROTS

goats curd, pomegranate, rocket

MAIN

~ \$28

GRASS-FED SCOTCH FILLET

melted onion, fried potato, shitake, oven-dried tomato

MARKET FISH

capsicum stew, chorizo, whipped garlic, green herbs

RISOTTO

asparagus and pea, shaved gouda \$23

DESSERT

~ \$14

STRAWBERRY SUNDAE

strawberries, vanilla, ice-cream, pistachio

BAKED CHOCOLATE MOUSSE

lychee, frosted sunflower seeds, passion fruit

CHEESE

triple cream brie

TWO COURSES ~ \$35

THREE COURSES ~ \$45

Advantage Plus discount is not valid with this menu