

WEEKEND LUNCH 2 course \$48, 3 course \$60

ENTREES

Sashimi of King Fish, Tuna & Atlantic Salmon with Yuzu & Sake Gelee

Salad of Jamon, Figs and Blue Cheese

Steamed Prawn Dumpling w/ Caramelised Prawns, Pineapple, Lychee & Lime sce (sup\$3)

Pan Seared Canadian Scallops with Blackpudding, & Textures of Apple (Supp \$3)

Twice Cooked Goats Cheese Souffle

Chicken Sung Choi Bao

Salad of Local Spanner Crab, Avocado Pomelo, w/ Cocktail Sauce

Crispy Fried Lemon Quail with Eggplant and Zucchini Tagine

Salad of Roast Beetroot with Apple, Walnut & Chevre

Cushion Of Smoked Salmon, Caviar, Yuzu Mayonnaise

Fish Soup with Garlic Crouton

MAINS

Pan Roasted Barramundi Fillet with Prawn Champ, Sauteed Greens & a Scallop Veloute

Pasture Fed Eye Fillet Potato & Bacon Pie, Green Beans & a Shiraz Sauce (sup\$3)

Pan Roasted Swordfish with Spicy Lentils, Chat Potatoes In Saffran

Pan Fried Loin of Pork w/ Sauteed Parsnips, Chestnuts, Bacon, Brussels & Roesti Potato,

Pan Roasted Atlantic Salmon with Asian Flavours & Textures

Beer Battered Orange Roughy with Chips & Crispy Leaves

Local Spanner Crab Linguini with Chilli, Garlic, Extra Virgin Olive Oil, Lemon & Herbs

*Pot Roasted Shoulder of Lamb with Sauted Kipflers, Chorizo
, Almonds, Artichokes, Chanterelles, Minted Bearnaise*