

**WEEKEND LUNCH**

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**ENTREES**

*Sashimi of Tuna, Cobia & Atlantic Salmon with Sake & Yuzu Gel supp \$3*

*Roast Beetroot Salad with Walnuts, Apple & Chevre,*

*Local Bug Tails Cooked In Butter, Garlic and Herbs, (supp \$5)*

*Salad of Local Crab, Pomelo & Avocado, Cocktail Sauce*

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

*Duck Liver Parfait with Toasted Sourdough*

*Steamed Prawn Dumpling with Caramelised Prawns, Pineapple & Lychee (Supp \$3)*

*Twice Cooked Goats Cheese Souffle*

*Fragrant Rice Paper roll w/ Quail, Japanese Flavours*

**MAINS**

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

*Pasture Fed Cape Grim Eye Fillet with Potato and bacon pie, Green Beans & Shiraz sce*

*Pan Roasted Atlantic Salmon Fillet with Asian Flavours & Textures*

*Pot Roasted Lamb Shoulder with, Brussels, Chestnuts Bacon, & Mash Potato, Lamb Gravy*

*Beer Battered Orange Roughy, Chips & Crispy Leaves*

*Local Spanner Crab Linguini with Chilli, Garlic, Extra Virgin Olive Oil, Lemon & Herbs supp \$3*

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*2 Courses \$48 3 Courses \$60*