

Executive Set Lunch @ \$42

Appetiser buffet from our Ploughman's Table

Choice of main course from our Classics or Specials

CLASSICS

Beef Burger ▲ Pastrami, onion marmalade, pumpkin mustard, Cabra al Romero cheese, hand-cut fries, horseradish ketchup

Fish ▲ Battered dory, potato fondant, green pea purée, citrus dill aioli

Steak +\$7 ▲ Argentinian sirloin, potato, spinach, chimichurri, veal jus

SPECIALS

Pork Cheek ▲ Crushed rutabaga, banana shallot, greens, balsamic

Tagliatelle (v) ▲ Roasted eggplant, almond, parmesan, capsicum pesto

Mackerel ▲ Cucumber, apple, kombu, dill, pumpernickel

Selection of freshly cut seasonal fruits,
cheeses and daily pastry from our Ploughman's Table

Mignardise Plate +\$5

▲ Chef's selection of mini sweet pastries

Sommelier's Selection 125ml @ \$13

Red ▲ Jean-Luc Colombo 'Les Abeilles' ▲ Grenache / Syrah / Mourvèdre ▲ Rhône

White ▲ Satyr ▲ Sauvignon Blanc ▲ Marlborough

Sparkling ▲ Delapierre Brut Tradición Cava ▲ Macabeu / Xarel-lo / Parellada ▲ Penedès