SET LUNCH
2 course 39 - 3 course 45

Starters
Hamachi ceviche, passion fruit dressing, avocado aji panca purée
Beetroot salad, goat cheese & agave nectar mousse, candied walnuts, rocket
Braised short rib, hoisin & vinegar glazed, cucumber carrot salad
Savory chicken confit pies, crème fraîche, frisée salad

Mains
Ricotta cavatelli, marinated cherry tomatoes, peas, sun-dried tomato sauce
Salmon, sweet corn succotash, cauliflower purée, burnt jalapeno dressing
Chicken Kiev, spinach, mashed potatoes, cherry tomatoes
Pork belly, onion soubise, charred red chilli sauce, crackling
Add any sides for $5 (chips, mashed potatoes, spiced carrots)

Dessert
Eton mess, vanilla whipped cream, meringue, mixed berries
Trifle, tiramisu cream sabayon, mascarpone chantilly, kahlúa rum
Soft serve ice cream (ask server for flavour of the day)

All prices displayed are subject to Prevailing Goods and Services Tax and 10% service charge.
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
FLAVOURED ICED-TEA

Single serving in glass 11
Jug - fits nicely to 4 glasses 32

Fresh lemon
Ginger Lemongrass
Raspberry & Mint
Mango & Tangerine

Enhance your set lunch experience with a glass of Sauvignon Blanc or Cabernet Sauvignon at $10