

# SUNDAY LUNCH MENU

## ENTRÉE

POPCORN PRAWNS, MINT, CORIANDER, HERB SALAD, CHILLI, LIME CARAMEL, BLACK SESAME  
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HOUSECURED SALMON, DILL & HORSERADDISH CRÈME FRAICHE, PICKLED FENNEL, TOASTED SOURDOUGH  
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HOUSEMADE DUCK LIVER PATE, CARAMELISED ONIONS, GREEN APPLE, LAVOSH, SOURDOUGH  
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PORCINI MUSHROOM, THYME, ARANCINI, AIOLI, PARMESAN [V]

## MAINS

VEAL SCALLOPINI, CREAMED MASH POTATOES, SEASONAL VEGETABLES, CHOICE OF LIMONE OR MUSHROOM RAGU  
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LAMB RUMP, POTATO GRATIN, CARAMELISED CAULIFLOWER, SMOKED EGGPLANT PUREE, BLACK CHERRY JUS  
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CATCH OF THE DAY, PAN SEARED GNOCCHI, SEASONAL VEGETABLES, LEMON CAPER BUTTER SAUCE  
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SEAFOOD SPAGHETTI - LOCAL TIGER PRAWNS, SCALLOPS, CALAMARI, FISH, KINKAWOOKA MUSSELS, TOMATO, SPINACH, NAPOLI ROSE SAUCE

## DESSERTS

LEMON TART - PASSIONFRUIT MASCARPONE, POACHED PEAR, PISTACHIO CRUMB, HONEY PASSITO CARAMEL  
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CHOCOLATE TORTE - RICH VENETIAN CHOCOLATE & HAZELNUT TORTE, WARM CHOCOLATE SAUCE, BLACK CHERRIES, CHOCOLATE & GINGER ICE CREAM. [V]  
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TIRAMISU - TRADITIONAL CUCINA STYLE PICK ME UP COFFEE & MASALA SOAKED SAVOIRADE BISCUITS, LAYERED WITH WHIPPED MASCARPONE CREAM. [V]  
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VANILLA PANNACOTTA, RASPBERRY COULIS [GF]

CHOICE OF ONE COURSE EACH \$ 59 pp