

# Lunch Menu

**Two course menu includes either set entrée or set dessert with alternate main course**

## **Entrée**

**Please select one of the following**

Meredith goat's cheese panna cotta with variations of beetroot, walnut crisps and candied walnuts (veg)

Roasted pork belly satay with cucumber and radish pickle and chilli salt (gf, df)

Green pea and spinach risotto with lemon, fried morcilla and crisp artichoke (gf, nf)

Ravioli of veal and caramelised onion with Pedro Ximenez macerated raisins, confit shallot and sage (nf)

## **Main**

**Please select two of the following to be served alternately**

Sustainably farmed barramundi with chorizo and mussel ragu, white beans and gremolata (gf, nf, df)

Corn fed chicken with smoked potato and garlic puree, pea and horseradish sauce, garlic chips and chicken skin crumbs (gf)

Lamb loin with eggplant puree and sheep's milk yoghurt, harissa roasted eggplant and Moroccan spiced lamb jus (gf, nf)

Slow braised beef cheek with onion soubise, glazed shallot and smoked leek, onion ash (gf, nf)

## **Dessert**

**Please select one of the following**

Baked meringue with mixed berry compote and yoghurt cream, lemon myrtle jelly and feijoa gel (gf, nf)

Warm chocolate cake with caramelised pears and almond streusel, crème fraiche ice cream and cardamom caramel

Orange and lemon semolina cake with citrus salad and white sesame diplomat cream, pistachio and basil

Sweet spiced tiramisu with crisp chocolate pearls and crunchy gingerbread biscuits (nf)