



## *Lunch Specials*

**One Course \$29 / Two Courses \$45 / Three Courses \$49**

### *Entrees*

Camembert panè, cranberry purée & candied walnuts

Duck liver pâté w smoked salmon, pickles & baguette

Lemon pepper calamari with a balsamic, rocket, pear, and parmesan salad

Crumbed wagyu oxtail croquettes w cauliflower puree & red currants

### *Main*

Atlantic salmon w sautéed potatoes, snow peas, tomato salsa, served a lemon Beurre Blanc

Beef tenderloin steak, pommes puree, mushrooms, seasonal greens and a red wine jus

Chicken ballotine stuffed with mushrooms, blue cheese and served with pommes puree, seasonal greens and mushroom sauce

Twice cooked pork belly, cauliflower puree, apple slaw, crackle wafer and a spiced caramel sauce

### *Desserts*

Profiteroles filled w baileys cream, served with chocolate sauce & vanilla bean ice cream

White Chocolate Crème Brûlée w macadamia nut wafer

Affogato w your choice of Baileys, Frangelico, or Kahlua