



\$37 Lunch Menu

Any 2 courses including a glass of Onda select wine

ENTREE

Soup du jour (soup of the day)

Braised wagyu beef with pye lentils, fondant potatoes, globe artichokes and wild mushroom ragout

Semolina fried squid with lemon garlic aioli and a warm chick pea, chilli and garlic salad

MAIN

Atlantic salmon with a miso pesto, snow peas and gravlax salmon on a verjuice beurre blanc, finished with a black olive tapenade

Slow braised lamb shoulder with caramelised sweet potato and Dijon puree, rocket and walnut gremolata, jus and caponata GF

Pumpkin ricotta and sage gnocchi finished with creamy four cheese sauce and pistachio gremolata

DESSERT

Trio of sorbet

Raspberry and white chocolate bread and butter pudding with vanilla anglaise

Classic crème caramel with caramelised macadamias

**Menu is subject to change – No other discount or card offer available on this menu
Surcharge per person – Saturday \$2.20 / Sunday \$3.30 / Public holiday \$6.50**