



Business Lunch Menu

Entrée

(select one)

Finely sliced rare roasted eye of beef, accompanied by a petit salad, baby capers, aged parmesan & tuna aioli

Soup of celeriac & blue cheese finished with cress & truffle oil
Layered salad of corella pear, shaved fennel, goat's curd with a drizzle of manuka honey

Main Course

(select one)

Red wine poached beef, potato croquette, pea puree, dutch carrots, poaching liquids

Confit duck, sweet potato mash, lentils braised in port & duck jus

Grilled salmon, german potato salad, cherry tomatoes, green beans, capers, pesto

Roasted rump of lamb, moroccan cous cous, smoked eggplant, baby beets

Crispy pork, sweet potato puree, caramelized apples, dutch carrots,
cider & green pepper corn sauce

Pan roasted breast of chicken with parma ham, potato & caper salad, roasted peppers, mini romas, basil oil & balsamic glaze orange & fennel

Dessert

(select one)

Flourless chocolate gateaux, orange sauce, double cream

Classical trifle of genoise, port jelly, poached fruits, patisserie crème, double cream
Lime swirl cheesecake, mango coulis, crème chantilly

3 hour Duration

2 course \$37.00

3 course \$45.00