



Set Lunch Menu

3 Courses \$38 ++ per Guest

23rd October 2020 to 15th November 2020

Starters

Sesame Seed Crusted 'Tuna Tataki' served with Fennel Salad

Or

*'Roasted Seasonal Vegetables' with
Walnut in Blue Cheese Sauce*

Or

Cream of 'Zucchini Soup' (V)

Or

Polenta Crusted 'Foie Gras' with Caramelized Onion & Apple Chutney



(ADD \$12)

Main Courses

'Rigatoni' alla Bolognese Bianca

Or

Pot-Cooked 'Grouper Fillet' in Clam Broth & Broccolini

Or

Pan Seared 'Sirloin Steak' served with Roasted Potato & Veal Jus

Or

'Capellini' Angel Hair with Blue Swimmer Crab Meat in Lobster Bisque



(Add \$14)

Desserts

'Crostata' Oven-Baked Chocolate Tart & Vanilla Gelato

Or

Home-Made 'Basil Pannacotta' with Raspberry Coulis & Pine nut Tuile

Or

Freshly Brewed Segafredo 'Coffee or Gryphon Tea'

*Complimentary Corkage Charge on Tuesdays & Thursdays;
not in conjunction with other Promotions*

We don't serve Tap Water,

Only Mineral and Sparkling Bottled Water available at \$9.00++ per 750ml bottle;

Warm and Hot Water at \$3.00++

Corkage Fee \$48.00++ per 750ml Wine bottle and \$88.00++ per Duty-Paid Liquor

*Management shall not be liable for any damage to your personal items placed on the table
Prices are subject to 10% service charge and 7% GST*