

PORT OFFICE HOTEL

MAGIC ROUND LUNCH MENU

3-COURSE LUNCH & BEV PACKAGE | 12PM - 4PM
ALL TO SHARE

ENTREE

Pacific Oysters with shallot champagne dressing (LD, LG)

Duck Spring Rolls with hoi sin & coriander pesto (LDO)

Moroccan Lamb Ribs with couscous salad, pomegranate, garlic & lemon dressing (LDO, LGO)

Wild Mushroom Arancini with truffle aioli (LG, V)

MAIN

Pork Tomahawk spice rubbed with pomegranate molasses, chimichurri & lemon

Slow Roasted Wagyu Rump Cap with carrot puree, blistered truss tomatoes & salsa verde

SIDES

Roast Kipfler Potatoes with rosemary salt (LDO, LG, V, VGO)

Broccolini with flaked almonds & pecorino (LDO, LG, V, VGO)

Roasted Pumpkin blue cheese, onion jam, caramelised walnuts, sage (LDO, LG, V, VGO)

DESSERT

Shared Cheese plates. A selection of artisan cheeses, quince paste, crackers and grapes (LG, V)