

CORPORATE LUNCH MENU

2 Courses \$48pp | 3 Courses \$60pp

Entree's

MUSHROOM ARANCINI

truffle aioli, pecorino, sage | LGO, V, VGO

TEMPURA EGGPLANT

miso sesame glaze, whipped tofu | LD, LG, V, VG

DUCK SPRING ROLLS

hoisin sauce, coriander pesto | LD, V

CRISPY SQUID

wombok salad, wasabi aioli | LG, A

MOROCCAN LAMB RIBS

harissa honey dressing, couscous salad, pomegranate,
garlic & lemon yoghurt | LDO, LGO

Mains

1/2 ROTISSERIE CHICKEN

rubbed with argentinian spices & served with chips, cos salad, parmesan
dressing & chicken gravy | LDO, LGO

BARRAMUNDI FILLET

pea puree, sauce vierge, kipfler potatoes, pea shoots | LDO, LG, A

RICOTTA GNOCCHI

roasted pumpkin, beurre noisette, goats fetta,
semi dried tomatoes, sage | V

STEAK AND GUINNESS PIE

crushed peas, mashed potatoes, jus

BANGERS & MASH

cumberland sausages, colcannon mash, onion jus | LDO, LG

Dessert

CREME BRULE

lemon and white chocolate with lemon curd, berries
and biscotti | LGO, V

CHEESE SELECTION

Selection of artisan cheeses, all served with muscatels, grapes, quince paste,
dried fruit and crackers | LG, V

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option
(LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (LDO) Low Dairy Option
Seafood Origin: (A) Australian | (I) Imported | (M) Mixed