

# LUNCH SPECIAL

## ENTREE

### Sea Salt & Cracked Pepper Calamari

Served w/ preserve lemon & honey mayonnaise & crispy noodle rocket salad w/ ajad dressing

### Soft Shell Crab Bao Bun

S&P fried soft shell crab, fluffy steamed bao bun, chilli jam mayo & rocket

### Shredded Chicken

Shredded chicken w cucumber & bean sprout salad, crushed peanuts, fried shallots & chilli dressing

### Jervis Bay Mussels

w/ garlic & parsley butter, shaved zucchini, chilli flakes & toasted sourdough

### Prawn Cocktail

Fresh prawns, spicy remoulade, endive, dill mayo & black sego crisp

### Pan Fried Polenta

Crispy polenta, white bean hummus, charred tomato paste, dukkha & snow pea trendil

## MAIN

### Tempura Catch of the Day

Golden fried w/ hand-cut chips, fresh garden salad & tartare sauce

### Wild Barramundi Fillet

Marinated w/ lemongrass, chilli, ginger & lemon myrtle pan roasted w/ seasonal vegetables & Café de Paris beurre blanc

### Linguine Seafood Marinara

w/ prawns, mussels, calamari, baby octopus, & local snapper, tossed in a rich tomato sauce w cherry tomato's, garlic, herbs & a hint of chilli

### Lamb Shoulder

Slow-cooked & pulled w/ thyme & garlic, wrapped in crepine w/ fig jus, charred carrots & chimichurri

### Saffron Prawn Risotto

Grilled tiger prawns w a saffron risotto, lemon zest, flying fish roe & sea blite

### Persian Chicken

Roasted chicken breast stuffed w/ Persian feta, pine nuts & torn basil w/ white wine saffron cream sauce

### Leek & Onion Risotto

Braised leek, caramelized onion, toasted pine nuts & goat cheese

## DESSERT

### Noisette Creme Brulee

Baked custard infused w/ hazelnut served w/ chocolate biscotti & hazelnut praline

### Warm Triple Choc Brownie

Goey chocolate brownie, white choc gelato, choc salted caramel sauce & fresh strawberries

### Passionfruit & Lemon Mess

w/ crisp meringue, passionfruit couli, lemon curd, chantilly cream & seasonal berries

## BREAD

Stone Baked Garlic Bread **11.5**

Stone Baked Sourdough Cob **14.5**

w/ garlic & rosemary evoo, chilli evoo, raspberry balsamic & cultured truffle butter

## SIDES

Warm Olives (vv) **12.5**  
w/ garlic, rosemary & red wine vinegar

Hand-Cut Chips (vv) **S 6.5, L 9.5**

Hand-Cut Truffle Chips (v) **16.5**

Paris Mash **9.5**

Crushed Chat Potatoes **11.5**  
w/ sesame butter

Steamed Jasmine Rice (vv) **6.5**

Hand-Picked Greens **17.5**  
w/ roasted almond butter

Garden Salad **14.5**

Greek Salad **16.5**  
Cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano

**2 COURSE**  
**\$50pp**

**3 COURSE**  
**\$60pp**

\*Available for lunch  
Monday - Friday