



## LUNCH MENU

fresh shucked <b>oysters</b>	<b>natural</b> marinated in soy & grapefruit	\$3.50ea \$4ea
chicken <b>caesar</b>		\$22.50
<b>steak sandwich</b> fries & aioli		\$23
smoked <b>salmon</b> sandwich truffled egg mayonnaise & potato salad		\$23
<b>scallops</b> on green salad with poached egg & beurre blanc		\$24.50
honey caramelised <b>goats cheese</b> salad roasted dates & macadamias		\$24
seafood <b>linguini</b> prawns, squid, mussels & scallop		\$30
<b>pasta alfredo</b> with braised beef cheek & pea puree		\$28.50
pesto <b>risotto</b> with lobster & garlic chips		\$30
spanish <b>mackerel</b> with cous cous ratatouille & curry sauce		\$32
<b>market fish</b> pumpkin gratin & lemongrass sauce		market price
pan fried <b>duck breast</b> parsnip puree & red wine jus		\$37
fillet & cheek of <b>beef</b> potato rosti, gingerbread sauce & mushrooms		\$37