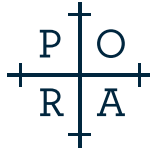


Set Lunch



SALT BAKED BEET ROOT

Served with crème fraiche, apple, pea tendril, walnuts and vinaigrette

or

SMOKED TROUT

Home-smoked trout, lettuce, red onion and honey mustard

or

FOIE GRAS + \$8

Toasted brioche, onion marmalade with crushed dragee

or

SOUP OF THE DAY

GNOCCHI

Tomato sauce, fresh herbs, cheese and almond crumble

or

SEA BASS

Pan-seared sea bass with butternut pumpkin puree and brussel sprouts

or

CONFIT CHICKEN LEG

Mashed potato, roasted vegetables and red wine sauce

or

ANGUS STRIPLOIN + \$12

Angus striploin (200g), sautéed broccolini, fries and red wine sauce

CAKE OF THE DAY

or

GRANNY SMITH APPLE TART WITH VANILLA ICE CREAM

or

VANILLA PANNA COTTA WITH BERRIES COMPOTE

\$18 for 2-Course

\$22 for 3-Course

Set Lunch Wine-by-the-glass Promotion \$7/gls

Set Lunch Coffee/Tea Supplement \$3/order