



LUNCH SPECIAL MENU

ENTRÉE

SALT & PEPPER SQUID
wild rocket & orange reduction

TEMPURA ZUCCHINI FLOWERS (VEG)
filled w/ ricotta & spinach, leafy salad, balsamic
glaze

DUCK LIVER PATE
Spanish onion jam, sourdough toast

MAIN

PAN GRILLED TASMANIAN SALMON
potatoes, cauliflower, pickled raisins &
baharat

OVEN BAKED CHICKEN SUPREME
potato & leek purée, baby carrots, spinach,
tarragon jus

**PAN-FRIED HOMEMADE THYME &
POTATO GNOCCHI (VEG)**
confit mixed mushrooms, pearl onions,
parmesan, truffle oil

SLOW ROASTED LAMB SHOULDER
mashed potato & au jus

Available Monday - Saturday
\$39pp with a Glass of Wine
price inclusive of GST