



# 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 (GF)**  
**Spanish onion jam, sourdough toast**

## MAIN

**PAN GRILLED TASMANIAN SALMON**  
**potatoes, cauliflower, pickled raisins**  
**& baharat**  
**(GF)**

**OVEN BAKED CHICKEN SUPREME**  
**sweet potato mash, green**  
**beans, paprika & lemon butter sauce**  
**(GF)**

**SAFFRON PEARL COUS COUS (VEG)**  
**w/ caponata stuffed zucchini cooked**  
**in tomato**

**SLOW ROASTED LAMB SHOULDER**  
**mashed potato & au jus**  
**(GF)**

**\$39pp with a Glass of Wine**  
**price inclusive of GST**