



MAY

Lunch Special

\$29 main course ~ \$39 two course ~ \$49 three course

Entrée

Barbecue pulled pork san choi bao

served in lettuce cups with sweet soy & cucumber salsa

Chargrilled marinated squid (GF)

served over asparagus & lemon risotto with brown butter

Spinach & fetta arancini (Vego)

with rocket, pear & parmesan salad & confit garlic aioli

Main

Thai red coconut curry confit duck

served with wild rice stir fry & broccoli

Braised beef cheek ragout (GF)

with mixed vegetables in a red wine gravy with creamy mashed potato

Chorizo & prawn linguine

in a white wine & cherry tomato sauce with fresh basil & parmesan

Dessert

Marshmallow pannacotta (GF)

with musk fudge, raspberry sorbet & berries

Sticky fig pudding

with butterscotch sauce & vanilla bean ice cream

Chocolate brownie creme brulée

with fresh hot cinnamon donuts & chocolate ice cream

Featured Photos:

San choi bao - Entrée

Confit duck - Main