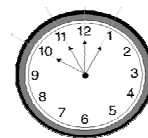


One Hour Business Set Lunch



APPETISERS

Caesar salad
Romaine lettuce, crispy Parma ham, anchovies

Mixed boutique greens,
emmental fondue croutons, roasted onion, capsicum

Pepper crusted seared tuna,
saffron, asparagus, pineapple

SOUPS

French onion soup with crouton

Creamy corn and lobster bisque

Mushroom soup (V)

MAIN COURSES

Pan-fried barramundi,
chive champ potatoes, leek salmon cream

Cheddar cheese gnocchi (V)
cauliflower cream, cheese crunch

Wagyu beef burger
caramelised onion, Swiss cheese, French fries

DESSERTS

Champagne poached pear,
vanilla ice-cream, warm Valrohna chocolate sauce

Fresh fruit plate
with sherbet

Milk chocolate cheesecake,
butterscotch sauce, toffee banana

Two courses - 699 per person

Three courses - 799 per person

Four courses - 999 per person

"Tell me what you eat and I will tell you what you are."

Anthelme Brillat-Savarin : Physiologie du Gout