

FESTIVE LUNCH GROUP MENU

STARTERS

1. MARINATED BEETROOT / CASHEW CHEESE / DAVIDSON PLUM / COCOA NIB / VERJUICE
2. TWICE COOKED PORK BELLY / APPLE AND CELERY SLAW / BLACK VINEGAR CARAMEL
3. GIN CURED SALMON / BURNT ORANGE / PICKLED RADISH / PUMPERNICKEL CRUMB
4. CRUMBED HALOUMI / TAHINI YOGHURT / CHARRED PICKLED ZUCCHINI / HERB SALAD

MAINS

1. GRILLED SALMON / TOM YUM CREAM / CHARRED WOMBOK / SESAME SHALLOT CRUMB
2. ROAST TURKEY / THYME BUTTER POTATOES / KALE AND PISTACHIO SALAD / CHERRY JUS
3. ZAATAR PUMPKIN / ALMOND CURD / FREEKEH CHICKPEAS / ANCIENT GRAINS / HERB SALAD
4. GRILLED SIRLOIN STEAK FRITES / CAFÉ DE PARIS / JUS (ADDITIONAL \$6)

DESSERT

(\$12)

1. STRAWBERRY PAVLOVA / PASSIONFRUIT CRÈME / RASPBERRY AND PISTACHIO

CREDIT CARD PAYMENTS INCUR A MERCHANT SERVICE FEE OF 1.5% IN ADDITION TO TOTAL AMOUNT PAYABLE. PUBLIC HOLIDAY 15% SURCHARGE APPLIES. ONE CHECK PER TABLE