

Lunch Special

Friday 3rd April, 2015 Two courses \$45.00

ENTREE Freshly shucked oysters with sheeps' milk sphere and lemon lime dressing

Seared diver scallops served with and alouse sausage and pea puree

Tortellini of goats' cheese with baby beetroot gel, crushed walnuts, mandarin and burnt butter

ΜΑΙΝ

Seared Atlantic salmon with cauliflower cream, Salad of asparagus spears, barley, sunflower seeds and buckwheat

Roasted duck leg with crushed potato, cabbage, bacon, and mushroom duxelle

Tuna steak grilled with a green bean and paw paw salad and crispy caper dressing

DESSERT

Selection of Australian and European cheeses with quince jelly

Decadent chocolate velvet with marshmallow rice crunch, white and dark soil

*A 15% public holiday surcharge has been applied to this menu