

# Lunch Menu

## Entree

|   |                |
|---|----------------|
| <b>Freshly Baked Bread selection</b>                                  | <b>9.5</b>     |
| Served with extra virgin olive oil, balsamic and dukkah               |                |
| <b>Soup of the day</b>  | <b>9.5</b>     |
| Served with fresh crusty bread  |                |
| <b>Natural South Australian oysters served with fresh lemon</b>       | <b>17.5/30</b> |
| ½ dozen/dozen   |                |
| <b>Warm South Australian oysters, crispy bacon and Worcestershire</b> | <b>21/35</b>   |
| ½ dozen/dozen   |                |
| <b>Duck liver pate</b>  | <b>15.5</b>    |
| Served with a date and lime chutney and warm brioche                  |                |
| <b>Seared scallops</b>  | <b>22.5</b>    |
| With pea puree, Thai salad and lime and coriander dressing            |                |
| <b>Salt and Pepper baby squid</b>                                     | <b>18</b>      |
| With a cherry tomato and rocket salad and mango and red onion salsa   |                |

*Please note that separate billing is not available- we apologise for any inconvenience*

## Mains

|   |              |
|---|--------------|
| <b>Crispy duck Nicoise</b>                            | <b>34</b>    |
| Warm Nicoise salad with green asparagus               |              |
| <b>Crispy local whiting tempura</b>                   | <b>34</b>    |
| Served with a tomato salsa, fries and fresh lemon     |              |
| <b>Prosciutto wrapped chicken breast</b>              | <b>32</b>    |
| With creamed beetroot and Driftwood Shiraz jus        |              |
| <b>Aged Sirloin steak topped with prawns</b>          | <b>34</b>    |
| With sautéed potatoes and spiced ratatouille          |              |
| <b>Fish of the day</b>                                | <b>MP</b>    |
| Please see your host for details                      |              |
| <b>Linguini pasta tossed with prawns and scallops</b> | <b>29.50</b> |
| With fresh tomato, basil shaved parmesan and rocket   |              |
| <b>Herb crumbed Lamb Cutlets</b>                      | <b>34</b>    |
| On fresh greens with a rosemary jus                   |              |
| <b>Crispy fried flat head</b>                         | <b>33</b>    |
| With Wasabi aioli, fries, fresh lemon and rocket      |              |

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## Dessert

|  |             |
|--|-------------|
| <b>Dark Chocolate Tart</b> served with white chocolate anglaise              | <b>14.5</b> |
| <b>Orange flavoured crème caramel</b> with Rum soaked Sultanas               | <b>12.5</b> |
| <b>Mocha Parfait</b> with rich dark chocolate wafer sticks                   | <b>13.5</b> |
| <b>Iced strawberry soufflé</b> served with meringue                          | <b>14.5</b> |
| <b>Selection of gelatino ice creams</b>                                      | <b>12.5</b> |
| <b>Selection of premium Australian Cheese</b> , crisp bread and pumpernickel | <b>21.5</b> |

*Please ask you waiter about our chilled dessert cabinet and any dessert specials*

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