

# BISTRO LUNCH

- 2 Courses including a glass of wine \$45 -

## WINE

**Sparkling:** NV Mas Pere 'Brut Selection' Cava, Penedès, Spain  
**White:** 2015 Delinquente 'Screaming Betty' *Vermentino* Riverland, SA  
**Red:** 2012 Alkoomi *Shiraz/Viognier* Frankland River, WA

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## ENTRÉE

Pork Rillettes, Pickled Radish, Grilled Sourdough  
or  
Gin Cured Salmon, Grain Mustard, Buttermilk Cucumber & Dill  
or  
New Season Fig Salad, Jamon, Fourme D'Ambert, Pistachio Butter

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## MAIN

Seared Baharat Spiced Arkady Lamb Loin, Cous Cous Salad  
Babaganouj, Smoked Yoghurt  
or  
Duck Leg Confit, Brussels Sprouts Salad, Shaved Pear, Madeira Jus  
or  
Pan-Fried Potato Gnocchi, Heirloom Tomatoes, Sage, Beurre Noisette  
Pine Nuts, Buffalo Mozzarella

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## DESSERT/CHEESE

Pavlova, Mango, Pineapple, Crème Chantilly  
or  
Peach Melba - Poached New Season Peach, Raspberry Sorbet  
Vanilla Cream, Almond Crisp  
or  
Germain *Langres*, Cow's Milk Washed Rind Cheese, Pear Paste  
Pistachio Crackers & Sourdough Baguette

*\*Available Monday – Friday lunch only*