

BISTRO LUNCH

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

WINE

Sparkling: NV Mas Pere 'Brut Selection' Cava, Penedès, Spain

White: 2012 Chalice Bridge *Savagnin*, Margaret River, WA

Red: 2013 Attollo 'Quinta' *Touriga Nacional*, Margaret River, WA

ENTRÉE

New Season Fig Salad, Jamon,
Fourme d'Ambert, Pistachio Butter

or

Gin Cured Salmon, Grain Mustard, Buttermilk
Cucumber & Dill

or

Rabbit Rillettes, Pickled Swan Valley Grapes,
Grilled Sourdough Bread

MAIN

Cape Naturaliste Beef Minute Steak (160g, 40 Day Dry Aged),
Béarnaise Sauce, Must Frites, Watercress

or

Confit Free Range Chicken Breast, Paris Mash,
Brussels Sprouts & Bacon

or

Pan-Fried Pumpkin Gnocchi, Pickled Pear,
Courgettes, Hazelnuts, Organic Feta

DESSERT/CHEESE

Must Tiramisu,

Home Made Savoiard, Dark Chocolate, Strawberry

or

Roucoulons, Pear Paste

Pistachio Crackers & Sourdough Baguette

**Available Monday – Friday lunch only*