

BISTRO LUNCH

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

Sparkling: NV Pere Ventura 'Clos Amador' Brut Delicat 'Cava, Penedès, Spain

White: NV Arlewood 'Bianco' Semillon/Sauvignon Margaret River, WA

Red: 2014 Arlewood Touriga, Margaret River, WA

ENTRÉE

Twice Baked Goat Cheese Soufflé, Red Pepper Coulis

or

Cured Salmon, Pickled Cucumber
Shishito Pepper, Shichimi, Lime Mayonnaise

or

Warm Soy-Braised Pork Belly, Pickled Swan Valley Grape Salad,
Rice and Pork Skin Crackle

MAIN

Potato Gnocchi, Courgette, Lemon, Parsley,
Pancetta, Smoked Raclette

or

Seared Harvey Beef Fillet (medium rare), Café de Paris Butter, Pommes Frites

or

Seared Free Range Chicken Breast, Roast Pumpkin, Frisée Salad

DESSERT/CHEESE

Vanilla Crème Brûlée, Passionfruit Sorbet

or

Long Hold Maffra Cheddar, Pear Paste
Pistachio Crackers & Sourdough

**Available Monday – Friday lunch only*