

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

Warm Eggplant Salad, Organic Feta, Currants, Pine Nuts & Tahini Whip

or

Chicken Liver Parfait, Toasted Sourdough

or

Cured Salmon, Crème Fraîche, Radish & Apples Salad

MAIN

Pan Fried Potato Gnocchi, Beetroot Purée, Fried Cheese Curd, Walnuts

or

Crispy Skin Salmon Fillet, Fennel Purée, Riesling Beurre Blanc

or

Slow Cooked Lamb Shoulder Pie, Torbay Asparagus, Paris Mash

DESSERT/CHEESE

Citrus Crème Brûlée, Raspberry Sorbet

or

Testun Al Barolo, Fig Jam, Pistachio Crackers & Sourdough