

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

Rustic Pork Terrine, Vegetables a la Grecque, Dijon Mayonnaise

or

Marshall's Torbay Asparagus, Nduja, House-Fermented Cucumber, Chive
Crème Fraiche

or

Caramelised Pork Belly, Orange, Parsnip Purée, Savoury Granola

MAIN

Pan- Fried Potato Gnocchi, Courgette, Tomato,
Basil & Organic Feta

or

Harvey Beef Fillet, Frites, Café de Paris Butter

or

Roast Chicken Breast, Sweet Potato Puree, Frisée Salad

DESSERT/CHEESE

Vanilla Crème Brulée, Passionfruit Sorbet

or

Queijo Saou Miguel, Fig Jam, Pistachio Crackers & Sourdough