

BISTRO LUNCH

Including a Glass of Wine

2 Courses \$45 - OR - 3 Courses \$55

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

ENTREE

Paella Croquettes, Saffron Mayonnaise

or

Warm Fig Salad, Radicchio, Fourme D'Ambert
Pomegranate Vinegar

or

Grilled Mushrooms, Sage & Alloli served on rustic bread

MAIN

Pan Fried Potato Gnocchi, Vine Ripened Tomatoes
House-Made Ricotta, Herb Velouté, Pancetta Crumbs

or

Grilled Snapper Fillet, Frisée Salad, Chardonnay Beurre Blanc

or

Slow Roast Arkady Lamb Shoulder, Catalan Style Spinach
Walnut and Red Pepper Sauce

DESSERT/CHEESE

The Kraken Rum Baba, Chantilly Cream, Raspberry Sorbet

or

Comté Au Lait Cru, Fig Jam, Pistachio Crackers & Sourdough