

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

ENTRÉE

Chicken Liver Parfait, Sourdough, Pickled Cherry

or

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

or

Caramelised Pork Belly, New Season Peach
Crispy Quinoa & Pork Crackle, Parsnip Purée

MAIN

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

or

Liberty Chicken Breast filled with Prawn Boudin
Heirloom Tomato Salad, Chive Butter

or

Roast Arkady Lamb Rump, Grilled Field Mushrooms
Carrot Purée, Shiraz Jus

DESSERT/CHEESE

Vanilla Crème Brulée, Passionfruit Sorbet

or

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