

BISTRO LUNCH

INCLUDING A GLASS OF WINE

2 COURSES **45**
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

Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper

or

Pork Rillettes, Cornichons, Sourdough

or

Cold Smoked Salmon, Compressed Cucumber, Shichimi

MAIN

Rotisserie Chicken, Paris Mash, Watercress Salad

or

Seared Kalbarri Pink Snapper, Cauliflower Purée, Roman Beans

or

Pan-Fried Potato Gnocchi, Warren Grange Pumpkin, Ricotta & Pumpkin Seed Streusel

DESSERT/CHEESE

Vanilla Crème Brûlée, Passionfruit Sorbet

or

Must Chocolate Mousse, Blueberry Sorbet, Macadamia Crumb

