

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

Pork Cheek, Apple, Quince, Goldfields Honey, Farro Crisp

or

Greens, Avocado, Radish, Over the Moon Organic Feta, Dukkah, Yoghurt Dressing

or

Cauliflower Fritters, Green tahini, Fresh Dill

MAIN

Rotisserie Chicken, Paris Mash, Watercress, Jus Gras

or

Slow-Roast Lamb Shoulder, Parsnip Puree, Fennel Salad

or

Pan-Fried Potato Gnocchi, Pear, Gorgonzola Cream, Manjimup Walnuts

DESSERT/CHEESE

Crème Caramel

or

Cambray Pecorino, Pickled Figs

Seeded Lupin Crackers & Sourdough

Available Monday - Friday

