

# BISTRO LUNCH

INCLUDING A GLASS OF WINE

**2 COURSES**      **45**

**3 COURSES**      **55**

**Sparkling:** NV Lonia Cava Brut, Catalonia, Spain

**White:** NV Arlewood 'Bianco' Semillon/Sauvignon Margaret River, WA

**Red:** 2014 Arlewood Cabernet Merlot, Margaret River, WA

## ENTREE

Cured Salmon, Japanese Mayonnaise, Pickled Radish, Shichimi

or

Baby Aubergine, Chimichurri, Goats Whip, Sourdough

or

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

## MAIN

Slow Cooked Beef Rib, Bean Salad, Pumpkin Whip

or

Char Grilled Barramundi, Paris Mash, Asparagus, Beurre Blanc

or

Pan Fried Gnocchi, Pumpkin, Ricotta, Red Walnuts

## DESSERT/CHEESE

Passion Fruit Parfait, Banana, Strawberry, Crème Chantilly

or

Hall's Suzette Pont L'Eveque Style, Cow's Milk, Pickled Figs, Sourdough

Available Monday - Friday

