

THE  
LUNCH ROOM

entrée

crispy squid with a chilli nam jim sauce (gf)

braised pulled lamb on hummus with a cucumber, chick pea and feta salad (gf)

warm beetroot salad with almond, goats feta and rocket (gf, v)

main

overnight braised wagyu beef with duck fat potato (gf)

panko crumbed chicken with char-grilled broccoli and a balsamic dressing

salmon with pea puree and an acidulated salad (gf)

spicy root vegetable salad with activated seeds and chick pea sprouts (gf, v)

*For dessert we will be serving shared platters:*

lemon & coconut cake (gf)

chocolate caramel slice

new york baked cheese cake with coulis

portuguese tarts