

MENUS FOR GROUP LUNCHESES

menus subject to change

OPTION ONE: 3 courses \$55pp

STARTERS – FOR THE TABLE TO SHARE:

Charcuterie Board: Selection of cured meats, mustard fruits, house-made chutney

Seafood Selection: Salmon mousse, Sicilian mussel and prawn salad, market fish sashimi, preserved lemon, pickled vegetables

Fresh baked bread, local Extra Virgin olive oil, whipped butter

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### MAINS - A CHOICE OF:

Pan-fried fish of the day, cherry tomatoes, fennel, spring onions, crostini and salsa verde

Tamarind pork belly with fresh Asian slaw, roasted peanuts and soy ginger dressing

Burger of the day (*changes daily*) on a brioche bun with hand cut chips

Strozzapretti with prosciutto, broccolini, blue cheese, olives, and Tuscan herb infused olive oil

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

*OPTIONAL SELECTION OF SIDE DISHES SERVED WITH MAINS \$5pp*

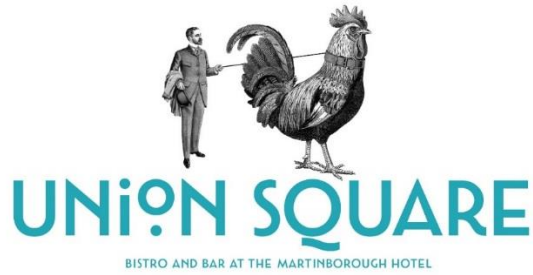
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DESSERT TO SHARE:

Selection of petit fours

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French & local cheeses, bread, crackers, grapes, chutneys & relishes



OPTION TWO: 2 courses \$45 or 3 courses \$60pp

STARTERS - A CHOICE OF:

Bruschetta with tomato, bocconcini, toasted almonds,
drunken golden raisins, salad greens

Wild mushroom risotto, pinenuts, baby spinach, sage fritters

Citrus ceviche: fresh market seafood, lime & rice wine dressing,
Vietnamese mint, radish, cucumber, green apple and gomazio

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**MAINS - A CHOICE OF:**

Pan-fried fish of the day, cherry tomatoes, fennel, spring onions,  
crostini and salsa verde

Tamarind pork belly with fresh Asian slaw,  
roasted peanuts and soy ginger dressing

Burger of the day (*changes daily*) on a brioche bun with hand cut chips

Strozzapretti with prosciutto, broccolini, blue cheese, olives,  
and Tuscan herb infused olive oil

Wild mushroom risotto, pinenuts, baby spinach, crispy sage

*OPTIONAL SELECTION OF SIDE DISHES SERVED WITH MAINS \$5pp*

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DESSERT - A CHOICE OF:

Chocolate caramel mousse, Valrhona chocolate pearls, morello cherries, fresh
strawberries

Raspberry Crème Brulée with marshmallow and fruit compote

Vanilla bean pannacotta, summer berry soup, crispy meringue