

## ***Set Lunch Menu***

***3 Courses \$38 ++ per Guest***  
***27<sup>th</sup> October 2021 to 13<sup>th</sup> November 2021***



### ***Starters***

***Sesame Seed Crusted Tatakhi Tuna Served with Quinoa & Hard Boiled Egg***  
***Or***

***Caprese Mozzarella Served with Roma Tomato, Sweet Basil & Parma Ham***  
***Or***

***Fresh Clam Chowder Soup Served with Garlic & Parmesan Cheese Croutons***  
***Or***

***Polenta Crusted Foie Gras with Caramelized Onion & Apple Chutney*** 🍷  
***(ADD \$12)***

### ***Maincourse***

***Hand Cut Butternut Ravioli with Crispy Pancetta in Butter Siege Sauce***  
***Or***

***Capellini Angel Hair Pasta & Crab Meat Cooked in Lobster Bisque*** 🍷  
***(ADD \$14)***

***\*\*\*\* OR \*\*\*\****

***Liguria Style Seabass Fillet with Sautee Mushrooms & Potatoes***  
***Or***

***Pan Seared Sirloin Steak Roasted Baby Potato & Asparagus, Port Wine Sauce***

### ***Desserts***

***Semifreddo Masala Wine Semi Frozen Parfait Served with Raspberry Sorbet***  
***Or***

***Oven Baked Chocolate Crostata Served with Vanilla Ice Cream***  
***Or***

***Freshly Brewed Segafredo Coffee or Gryphon Tea***

***Complimentary Corkage Charge on Tuesdays & Thursdays;***  
***not in conjunction with other Promotions***

***We don't serve Tap Water,***  
***Only Mineral and Sparkling Bottled Water available at \$9.00++ per 750ml bottle;***  
***Warm and Hot Water at \$3.00++***

***Corkage Fee \$48.00++ per 750ml Wine bottle and \$88.00++ per Duty-Paid Liquor***

***Management shall not be liable for any damage to your personal items placed on the table***  
***Prices are subject to 10% service charge and 7% GST***