



WATERFRONT LUNCH

TWO COURSE \$35
THREE COURSE \$45

NO DISCOUNTS

ENTRÉE

PORK BELLY (GF)

kew-pie aioli, sesame & peanut nibs, pickled salad (gf)

NATIVE SPICED CALAMARI

kafir lime aioli, native green salad

TOMATO BOCCONCINI ARANCINI

(GF, V)

garlic aioli, aged manchego, micro greens

FIVE SPICED CHICKEN TENDERS

kewpie mayonnaise, mix greens

MAIN

GRASS-FED PORTER HOUSE

seasonal green salad, beer battered chips, red wine jus

CHERMOULA SPICED GRILLED CHICKEN

corn puree, savoy cabbage & peas, thyme jus, sweet potato crisp

PAN FRIED SALMON (GF)

pommes puree, broccolini, roquette salad, crisp caper, basil pesto emulsion

GNOCCHI (V)

wild mushroom ragout, semi dried tomato, wilted spinach, shaved parmesan, truffle oil

DESSERT

CHOCOLATE AND RASPBERRY SEMIFREDO

chocolate soil, chocolate sauce, double cream

BERRY AND COCONUT PANNACOTTA (GF)

sugar chards, fresh berries, berry compote