

# Lunch

Lunch | Monday to Friday

## Charcuterie

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Sopressa Salami

Finocchiona

Prosciutto

Hungarian Salami

## Antipasto

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Cornichons, Pickled Onions, Sundried Plum Tomatoes, Pickled Green Jalapenos, Anchovies, Beetroot Relish, Bush Tomato Chutney, Apricot & Quandong Chutney

Olives - Cerignola, Kalamatas, Sicilian, Ligurian

## Artisan Bread Display

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Rustic Baguette, Ciabatta, Rye Bread, Laugen, Pretzel, Sourdough, Wholemeal & Seeded Bread Rolls, Assorted French Breads

**Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.**

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.

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## World Cheeses

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Semi Matured - Gouda

Matured - Vintage Cheddar

White Mould - Camembert

Blue Mould - Gorgonzola

Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,  
Assorted Nuts & Dried Fruits, Walnut & Sundried  
Australian Currant Bread

## Compound Salads

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Moroccan Style Heirloom Carrots & Quinoa Salad

Granny Smith Apple, Bacon, Candied Walnut Salad

Cucumber, Tofu & Edamame Salad with  
Sesame Soy Dressing

Green Lip Mussels with French Vinaigrette

Prawn & Squid Salad with  
Sweet Chilli Dressing

Thai Beef Salad

Smoked Salmon **(S)**, Fennel, Radicchio, Celery  
with Orange Dressing

Shiitake Salad - Shiitake, Enoki, Miso Dressing

Chicken & Avocado Salad with Ranch Dressing

Baby Kale

Assorted Dressings & Condiments

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## Seafood

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Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

### Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime Mignonette Dressing, Verjuice, Ponzu, Nam Jim, Lemon Wedges

## Japanese

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**Sashimi** - Ocean Trout **(S)**, Tuna

### Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri

Tamago Nigiri

Tuna Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Uramaki

Squid & Asparagus Uramaki

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki

Tempura Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki

Avocado Hosomaki

### Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Pickled Lotus Root, Pickled Daikon, Gojuchang, Sesame Soy Dressing, Wakame

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## Asian

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Soup of the Day

Malaysian Style Ginger Pork Stir Fry

Vietnamese Black Pepper Shaking Beef

Korean Bul Dak - Spicy Chicken Stir Fry

Thai Seafood Drunken Noodles

Tamago Yakimeshi - Japanese Egg Fried Rice

Chinese Broccoli, Kailan with Garlic Oyster Sauce, Tofu

Truffle Flavoured Edamame

### Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

## Indian

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Dum Ka Murgh - Chicken, Cashew, Onion Gravy

Paneer Butter Masala

Kali Mirch Murgh Tikka - Black Pepper Chicken Kebab

Kadi Pakodi - Onion Fritters, Yoghurt, Roasted Chickpea Flour Sauce

Lamb Kofta Rogan Josh - Lamb Meatballs, Spicy Kashmiri Sauce

Pav Bhaji - Mixed Vegetables Curry, Bread Roll

Potato & Green Pea Samosa, Tamarind Chutney

Pappadums

### Rice & Bread

Curry Leaf Tempered Coconut Flavoured Basmati Rice

Tandoori Naan, Garlic & Butter

### Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,

Mango Pickle, Mixed Vegetable Pickle, Masala

Pappadums, Chilli and Coconut Sambal

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## Western

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Soup of the Day

Duck, Mushroom & Kakkadu Plum Ravioli,  
Wild Mushroom Sauce

Manjimup Truffle Mashed Potatoes

Grilled Chicken Breast with Lebanese Garlic Emulsion

Steamed Spring Vegetables

Rosemary & Duck Fat Baby Potatoes, Charcoal Salt

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Herb Roasted Parsnip, Baby Carrots & Asparagus,  
Maple Ricotta

Greek Vine Dolmades with Red Pepper Muhammara  
Dip & Creamy Garlic Yoghurt

Seared John Dory, Black Lime Dressing, Shaved  
Fennel Salsa Verde

Roasted Baby Zucchini With Garlic & Thyme,  
Toasted Seed Granola

## Roast Section

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Mustard Roasted Beef Rump

Vegetarian Pizza

Grilled Spanish Chorizo

Yorkshire Pudding

### Sauces and Condiments

Roasted Onion Beef Jus, Tasmanian Horseradish,  
Apple Sauce, Caramelised Onion, Honey Mustard,  
Mint Sauce, Gravy

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## Dessert Cube

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### Cakes

Mango Passionfruit with Macadamia Crunch Entremets

Raspberry & Vanilla with Lemon Gateaux

Tiramisu

Dark Chocolate Mousse

Coffee Crème Brûlée

### In Glasses and Individuals

White Chocolate Passionfruit Posset, Coconut Gel

Yoghurt & Red Peach Panna Cotta

Mini Choux, Mango Cremeux

Raspberry Cheesecakes

Chocolate Shell with Mascarpone Fruit Mousse

Pavlova

### Hot Desserts

Warm Toffee Chocolate Pudding

Bread & Butter Pudding with Mixed Berries

### Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,

Chocolate Sauce, Mango Coulis, Whipped Cream

## On Display

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Ice Creams, Sorbet & Condiments

Coconut Vanilla Marshmallow

Passionfruit Marshmallow

Mini Earl Grey Tea Cupcakes, Mini Vanilla Cupcakes

Mini Red Velvet Cakes Orange Cream Cheese Frosting

Chocolate Barks

Strawberry & Mint Tart

Almond Financiers

Mini Assorted Chocolate Cones

Assorted Pâte De Fruits

Dark and White Chocolate Rocky Road

Assorted Whole Fruits

Assorted Cut Fruits

Assorted Lollies

Chocolate Fountain & Condiments

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