

# 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

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## Cheese Table

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Gouda

Vintage Cheddar

Camembert Blue

Gorgonzola

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

## Salad Bar

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Vietnamese Noodle Salad

Granny Smith Apple, Bacon, Candied Walnut Salad

Cucumber & Wood ear Mushroom, Black Vinegar

Green Lip Mussels, French Vinaigrette

Clams & Wakame, Miso Dressing

Prawn & Squid Salad, Sweet Chilli Dressing

Thai Beef Salad

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

Chicken & Avocado Salad, Ranch Dressing

Chickpea Salad, Chilli Tamarind Dressing

Burrata & Medley of Cherry Tomatoes, Pesto

Assorted Dressings & Condiments

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## Seafood

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Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Yabbies

Tasmanian Smoked Salmon

### 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 Urakami

Squid & Asparagus Urakami

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  
Kung Pao Chicken  
Honey Sesame Pork  
Szechuan Beef  
Sweet & Sour Fish  
Stir Fried Vegetables  
Shanghai Style Noodles  
XO Fried Rice Wok Tossed  
Truffle Flavoured Edamame  
Steamed Jasmine Rice

### Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

## Indian

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Butter Chicken  
Malabar Fish Curry  
Kadhai Paneer  
Bhindi Masala  
Dal Palak - Yellow Lentils, Garlic, Spinach  
Murgh Malai Tikka - Cream Cheese, Mace,  
Chicken Kebab  
Green Pea Samosa, Tamarind Chutney Pappadums

### Rice & Bread

Cumin & Saffron Pulao  
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

Grilled Chicken Breast, Blue Cheese & Porcini Sauce

Seared Barramundi, Green Goddess Sauce

Charred Broccolini, Preserved Lemon

Shepherd's Pie

Parma Ham & Cheese Tortellini, Sage Butter

Truffle Mashed Potatoes

Roasted Parsnips, Baby Carrots & Asparagus,  
Maple & Pickled Shallots

Caponata

Cajun Spiced Corn Cob

Rosemary & Duck Fat Baby Potatoes, Wedges,  
Charcoal Salt

Tempura Battered Whiting Fillet, Tartare Sauce

Spiced Moroccan Cauliflower Bites, Mint Mayonnaise

## On the Carvery

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Spanish Chorizo

Mustard Roasted Beef

Vegetarian Flat Bread

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

Cinnamon Apple Crunch Hazelnut Praline Entrements  
Strawberry Cream, Vanilla Mousse, Lemon Gateaux  
Tiramisu  
Dark Chocolate Mousse  
Cherry, Dark Chocolate Mousse Cake  
Strawberry Shortcake

### In Glasses and Individuals

White Chocolate Passionfruit Posset, Coconut Gel  
Yoghurt Blood Peach Panna Cotta  
Black Current Mini choux  
Cheesecake, Strawberry Cream  
Almond Sponge Layered Red fruit Cake  
Layered Exotic Fruit Cake, Matcha  
Dark Chocolate with Morello Cherry Gateaux  
Baba Savarin, Marmalade, Earl Grey Cream

### Hot Desserts

Warm Toffee Chocolate Pudding  
Bread & Butter Pudding, Mixed Berries

### Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,  
Chocolate Sauce, Mango Coulis, Whipped Cream

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## 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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