



Lunch

Lunch | Monday to Friday

Charcuterie

Sopressa Salami
Finocchiona
Prosciutto
Hungarian Salami

Antipasto

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

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

A surcharge of 10% applies on public holidays.

(S) Contains Sustainably Sourced Ingredients

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World Cheeses

Semi Matured - Gouda

Semi Matured - Manchego

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

Green Lip Mussels with French Vinaigrette

Prawn, Squid, Octopus Salad with
Sweet Chilli Dressing

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

Olivier Salad - Potatoes, Carrots, Peas,
Corn & Apple

Shiitake Salad - Shitake, Enoki, Miso Dressing

Broccoli & Bacon Salad, Dried Cranberries with Aioli

Cucumber & Edamame Salad with
Dill Yoghurt Dressing

Chicken & Avocado Salad with Ranch Dressing

Assorted Dressings & Condiments

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Seafood

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

Sashimi – Salmon **(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

Soup of the Day
Seasonal Vegetables Stir Fried with Sambal
Salt & Pepper Squid
Slow Cooked Korean Beef Galbi
Crispy Honey Sesame Chicken
XO Fried Rice with Chicken and Egg
Seafood Mee Goreng
Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Paneer Methi Malai Mutter - Cottage Cheese,
Green Peas, Fenugreek Flavoured Cashew Gravy
Amti Dal - Tempered Sweet & Sour Yellow Lentils
Butter Chicken
South Indian Style Chilli Chicken
Hyderabadi Bagara Baigan - Eggplant simmered in
Sesame & Peanut Gravy

Rice & Bread

Achar Rice - South Asian Pickle Tossed Basmati Rice
Tandoori Naan, Garlic and Butter

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,
Mango Pickle, Mixed Vegetable Pickle, Masala
Pappadums, Chilli and Coconut Sambal

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Western

Soup of the Day

Roasted Fish, Catalan Sauce,
Fennel & Parsley Salsa

Irish Lamb Stew with Root Vegetables

Truffle Mashed Potatoes

Grilled Spatchcock with Lebanese Tourn

Gnocchi - Vine Ripened Cherry Tomatoes,
Spinach, Garlic Butter

Steamed Spring Vegetables, Charred Corn,
Raisins & Feta

Peri Peri Spiced Baby Eggplants & Zucchini

Cajun Potato Wedges with Pimento Aioli

Battered Fried Flathead Fish, Lemon, Tartare Sauce

Herb Roasted Butternut, Tzatziki

Spiced Moroccan Cauliflower Bites with
Mint Mayonnaise

Roast Section

Roasted Beef Rump

Rosemary and Garlic Marinated Leg of Lamb

Margherita Pizza

BBQ Char Siu Pork

Yorkshire Pudding

Grilled Turkish Bread

Sauces and Condiments

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

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Dessert Cube

Cakes

Mango Passionfruit with Macadamia Crunch Entremets
Raspberry, Vanilla with Lemon Gateaux
Tiramisu
Dark Chocolate Mousse Bowl

In Glasses and Individuals

Hazelnut Milk Chocolate Crèmeux, Raspberry Gel
Yoghurt Mandarin Panna Cotta
Chocolate Shell with Mascarpone Fruit Mousse
Assorted Mini Cheesecakes

Hot Desserts

Warm Chocolate Pudding
Summer Berry Pudding, Vanilla Crumble

Condiments

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

On Display

Ice Creams, Sorbet and Condiments
Passionfruit Marshmallow
Coconut Vanilla Marshmallow
Assorted Cupcakes - Earl Grey Tea Cupcakes,
Peanut Butter Cupcakes
Mini Date Cakes, Caramel Butter Cream
Chocolate Barks
Chocolate Tart
Financiers
Assorted Pâte De Fruits
Assorted Cut Fruits
Assorted Whole Fruits
Assorted Lollies

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