

Daily Lunch Special

Treat yourself to a sampling of The Place menu, conveniently served on one platter. The lunch plate includes a choice of main course accompanied by chef's daily selection of cold entrée, hot side dish and dessert.

\$38 per person

Pan Seared Salmon

Crispy Skin Atlantic Salmon, Chilli and Garlic Bok Choy, House-made Teriyaki Sauce

Angus Beef Striploin MB2+

Seasonal Mushroom, Baby Kale and Bone Marrow Jus

Slow Cooked Grilled Lamb Rump

Sous Vide Southern Highlands Lamb Rump, Braised Puy Lentil and Rosemary Jus

Free Range Lemon and Sage Chicken

Crispy Skin Chicken Breast, Grilled Broccolini and Jus

Chickpea and Potato Curry with Fragrant Rice

Seasonal Vegetables in Spicy Coconut Gravy , House-made Pickle and Papadam

House Wine add on \$12

2021 First Creek Shiraz – *Hunter Valley, NSW* 2021 Black Cottage Sauvignon Blanc – *Marlborough, NZ*