

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

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

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 - Shiitake, 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 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

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 Toun

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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