



FORMAL LUNCH MENU

Includes All Plates, Utensils And Napkins Needed

Starters

TUSCAN SALAD **\$8/person**
Cucumber wrapped mixed greens with oven dried cherry tomato, pickled beets, goat cheese & candied pecans in a raspberry dressing

BUTTERNUT SQUASH SOUP **\$8/person**
Roasted butternut squash, brown butter, fried sage, toasted pumpkin seeds & creme fraiche

DUCK CONFIT **\$10/person**
Slow cooked, marinated leg of duck, apricot & arugula salad, toasted sunflower seeds, raspberry gastrique

BEET CARPACCIO **\$8/person**
Baked golden & ruby beets sliced thin & finished with goat cheese, micro greens & thyme infused white balsamic reduction

PARSNIP SOUP **\$8/person**
Caramelized parsnips & pears, roasted hazelnuts, truffle oil & fried kale chips

MUSHROOM RAVIOLI **\$10/person**
Portobello mushroom & ricotta cheese ravioli in a porcini mushroom cream sauce, red wine poached pears, shaved pecorino cheese

AGRO-DOLCE PRAWNS **\$10/person**
Sweet and spicy rubbed jumbo prawns, smoked tomato & onion relish, cilantro & honey chutney

Desserts

CREME BRULEE **\$8/person**
Chai spiced custard crusted with caramelized sugar & fresh berries

CHEESECAKE **\$8/person**
Vanilla bean cheesecake with sour cream & graham cracker crust. Topped with raspberry compote

CHOCOLATE CAKE **\$8/person**
Callebaut dark chocolate cake with a molten center. Served with cardamon ice cream

TIRAMISU **\$8/person**
Lemoncello infused mascarpone cheese layered with Caliber coffee soaked ladyfingers, shaved Callebaut chocolate

PEANUT BUTTER PIE **\$8/person**
Peanut butter & cream cheese mousse, Cacao Berry couverture chocolate, mixed berry salad, toasted peanuts

STICKY TOFFEE **\$8/person**
Warm date and brandy infused pudding, vanilla anglaise, caramel

Mains

SHORTRIBS **\$25/person**
Slow braised beef shortribs, onion & port wine reduction, portobello mushroom ravioli, porcini infused cream, petite salad

LASAGNA **\$20/person**
Beef & ricotta cheese lasagna, roasted tomato sauce, basil pesto, Parmesan crisp

STUFFED CHICKEN **\$20/person**
Florentine style stuffed chicken breast, sauteed spinach & potato gnocchi, sundried tomato cream sauce

PROSCIUTTO CHICKEN **\$20/person**
Prosciutto wrapped chicken thighs, goat feta & sage stuffing, stewed tomato & chickpea ragout

THAI CURRY **\$20/person**
Chicken & veggie green Thai curry, coconut jasmine rice, mango salsa, toasted black pepper papadum

LAMB AGNOLOTTI **\$24/person**
Braised lamb leg agnolotti pasta, marinated mushrooms, arugula, shaved Parmesan Reggiano cheese

YELLOWFIN TUNA **\$24/person**
Sesame & hemp crusted yellowfin tuna; seared rare, wild rice & currant salad, smoked salsa criolla

KOREAN BEEF BOWL **\$20/person**
Korean marinated & spiced NY striploin, broccoli & carrots, steamed sticky rice, bulgogi sauce

LAMB SANDWICH **\$22/person**
Open faced roasted lamb shoulder sandwich, cilantro chutney, sriracha aioli, toasted sourdough baguette, spinach & cherry salad

PORK TENDERLOIN **\$20/person**
Garlic & rosemary roasted pork tenderloin, calvados apple butter, butternut squash puree, cherry tomato confit

STEELHEAD TROUT **\$24/person**
Crispy skin steelhead trout, basmati rice pilaf, roasted sweet corn sauce, snap pea salad