



# FORMAL LUNCH MENU

Includes All Plates, Utensils And Napkins Needed

## Starters

**TUSCAN SALAD** **\$10/person**  
Cucumber wrapped mixed greens with oven dried cherry tomato, pickled beets, goat cheese & candied pecans in a raspberry dressing

**BUTTERNUT SQUASH SOUP** **\$10/person**  
Roasted butternut squash, brown butter, fried sage, toasted pumpkin seeds & creme fraiche

**DUCK CONFIT** **\$12/person**  
Slow cooked, marinated leg of duck, apricot & arugula salad, toasted sunflower seeds, raspberry gastrique

**BEET CARPACCIO** **\$10/person**  
Baked golden & ruby beets sliced thin & finished with goat cheese, micro greens & thyme infused white balsamic reduction

**PARSNIP SOUP** **\$10/person**  
Caramelized parsnips & pears, roasted hazelnuts, truffle oil & fried kale chips

**MUSHROOM RAVIOLI** **\$12/person**  
Portobello mushroom & ricotta cheese ravioli in a porcini mushroom cream sauce, red wine poached pears, shaved pecorino cheese

**AGRO-DOLCE PRAWNS** **\$12/person**  
Sweet and spicy rubbed jumbo prawns, smoked tomato & onion relish, cilantro & honey chutney

## Desserts

**CREME BRULEE** **\$10/person**  
Chai spiced custard crusted with caramelized sugar & fresh berries

**CHEESECAKE** **\$10/person**  
Vanilla bean cheesecake with sour cream & graham cracker crust. Topped with raspberry compote

**CHOCOLATE CAKE** **\$10/person**  
Callebaut dark chocolate cake with a molten center. Served with cardamon ice cream

**TIRAMISU** **\$10/person**  
Lemoncello infused mascarpone cheese layered with Caliber coffee soaked ladyfingers, shaved Callebaut chocolate

**PEANUT BUTTER PIE** **\$10/person**  
Peanut butter & cream cheese mousse, Cacao Berry couverture chocolate, mixed berry salad, toasted peanuts

**STICKY TOFFEE** **\$10/person**  
Warm date and brandy infused pudding, vanilla anglaise, caramel

## Mains

**SHORTRIBS** **\$28/person**  
Slow braised beef shortribs, onion & port wine reduction, portobello mushroom ravioli, porcini infused cream, petite salad

**LASAGNA** **\$22/person**  
Beef & ricotta cheese lasagna, roasted tomato sauce, basil pesto, Parmesan crisp

**STUFFED CHICKEN** **\$24/person**  
Florentine style stuffed chicken breast, sauteed spinach & potato gnocchi, sundried tomato cream sauce

**PROSCIUTTO CHICKEN** **\$24/person**  
Prosciutto wrapped chicken thighs, goat feta & sage stuffing, stewed tomato & chickpea ragout

**THAI CURRY** **\$22/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** **\$22/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** **\$22/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