



## **lunch special**

**two courses and a glass of house wine \$35**

### **entree**

roma tomatoes, fior di latte, wild rocket & olive oil

petuna smoked salmon, pickled spanish onion, capers & crème fraîche

risotto of green asparagus, lemon & mascarpone

### **main course**

maltagliati with artichokes, broad beans, prosciutto, rocket & parmesan

breaded fishcakes with chinese greens & sauce aigre-doux

o'connor grainfed 'minute' steak, creamy mash, spinach & pepper sauce

### **dessert**

banana & brioche pudding, dulce de leche,  
vanilla cream & macadamia crumble

lemon curd tart with vanilla bean ice cream

three local cheeses with quince paste & lavosh

available from 12.00pm – 2.00pm, monday to friday

2016 / 2017 – dish was awarded 2 chefs hats  
in Gault & Millau restaurant guide

price & menu items subject to change without notification