LUNCHEON MENU

(Alternate Drop)

Entree

• Olive oil poached Tasmanian salmon, horseradish creme fraiche, roasted beetroot and watercress. **GF**

OR

• Crispy skin tandoori pork belly, pickled cucumber salad, mint raita dressing, mango chutney. **GF**

Main Course

• Eye fillet of Beef, Pommes Anna potato, sweet roasted baby onion, asparagus, mustard seed jus.

OR

 Roasted breast of Chicken, crushed chats, broccolini, roasted red capsicum, black olive and tarragon jus. GF

Dessert

• White chocolate panna cotta, mango and mint salsa, salted caramel sesame popcorn. GF

OR

• Lemon curd meringue tart, raspberry compote, macadamia ice cream.

Vegetarian meals can be provided on request.

All meals are served with bread rolls, tea and coffee.