



SET LUNCH MENU

2 COURSE SET LUNCH – \$24.90

3 COURSE SET LUNCH – \$28.90

4 COURSE SET LUNCH – \$32.90

**ALL SET LUNCHES INCLUDE REGULAR COFFEE OR TEA
(ADDITIONAL \$2.00 FOR CAPPUCINO, CAFÉ LATTE & PREMIUM TEA'S)**

LIGHT STARTS

Mexican Jalapenos stuffed with Cream Cheese with Avocado Mango Salsa	\$13.9
Sautéed Wild Mushroom on Focaccia Toast	\$12.9
Sliced Red Apple & Sausage with Mesclun salad served with Mustard dressing	\$14.9
Caesar Salad with Bacon Bits, Croutons, Cheese with Grilled Cajun Chicken Strips	\$15.9
Grilled Beef Salad with Mixed Green, Cheese, Bell Pepper, Red Onion Rings & Ranch Dressing	\$16.9

SOUPS

Freshly prepared Soup of the Day	\$6.9
Chicken & Shrimp Gumbo Soup	\$7.9

MAIN FARES

Lasagna of Portobello Mushroom, Eggplant with Bocconcini in Herbed Tomato Stew	\$19.9
Crispy Skinned Salmon, Roasted Potatoes, Sautéed Vegetables & Bacon Horseradish Sauce	\$21.9
Pan Fried Barramundi, Crispy Fennel & Organic Quinoa Tabbouleh in Leek Coulis Puree	\$21.9
Crispy Herbed Chicken Leg, Garlic Mashed Potato, Mixed Greens & BBQ Sauce	\$19.9
Seafood Bouillabaisse	\$21.9
Anchovy Pasta with Asparagus, Cherry Tomato & Chardonnay Sauce	\$21.9
Beef Filo Parcel served with Mushroom Sauce & Mixed Green Salad	\$22.9
Grilled Australian Ribeye steak, Celeriac Waldorf salad, Roasted Potatoes with Red Wine Sauce	\$23.9

DESSERTS

American Carrot Cake served with a scoop of Vanilla Ice Cream	\$8.9
Passion Fruit Sorbet with Mixed Fruits infused in Late Harvest Riesling	\$9.9
Brandy Snap served with Butter Scotch Cream & Strawberry Ice Cream	\$9.9
Warm Bittersweet Chocolate Lava Torte with Berries Compote & Vanilla Ice Cream	\$10.9

**PLEASE NOTE THAT OUR SET LUNCHES ARE NOT AVAILABLE FOR SHARING
ALL STATED PRICES ARE SUBJECTED TO PREAVAILING TAXES & SERVICE CHARGES**