



EXPRESS MENU

ENTRÉE (choice of)

Twice-baked goats cheese soufflé, ham and cheese sauce

Grilled scallops apple puree, black sausage crumbs

Duck liver terrine, spiced apple relish, honey and toasted brioche

MAIN COURSE (choice of)

Fillet of beef, wild mushrooms, asparagus and truffle hollandaise

Pan-roasted trout, creamed leek, cauliflower puree, blue cheese and almond

Spaghetti "en papillotte" with rocket, baby lobster, mushrooms, garlic and chilli oil

DESSERT (choice of)

Chocolate fondant (hot) with vanilla ice-cream

"Floating Island"

Rhubarb and orange crème brulée with rhubarb ice cream

Choose from:

\$45pp for 2-course lunch with a glass of house red or white wine

\$55pp for 3-course lunch with a glass of house red or white wine

(no further discounts apply)

Club Members receive reward points on the above purchases

CHEF'S SPECIAL

for two people to share \$55

Chateaubriand, cooked medium rare served with mixed vegetables,
mash potato, red wine and béarnaise sauce

SIDES: Seasonal Vegetables or Salad are available – please ask your waiter