



## Set Lunch Menu

\$35++ PER PERSON | 3-COURSE MEAL  
SEPTEMBER 21 - OCTOBER 1, 2020

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### STARTERS

'Salmon Tartar' served with Fennel Salad  
in Lemon Dressing

-Or-

'Potato & Leek Soup' with Ricotta Ravioli (V)

-Or-

24 Month Aged 'Parma Ham' with Honey Rock Melon

### MAIN COURSES

'Spaghetti with Tiger Prawns' in Aglio-Olio Style

-Or-

Deep-Fried fillet of 'Barramundi' served with  
Green Zucchini and Tartar Sauce'

-Or-

Pan Seared 'Pork Fillet' with  
Mushroom Cheese Sauce

### DESSERTS

Classic Home-Made 'Brownie' served with  
Raspberry Gelato

-Or-

'Pannacotta' Eggless Custard Cream with Mix  
Berries Sauce

-Or-

Freshly Brewed Segafredo Coffee or Gryphon Tea

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*Complimentary Corkage Charge on  
Tuesdays and Thursdays; not in  
conjunction with other promotions.*

*We don't serve tap water, only Mineral and  
Sparkling Bottled Water available at  
\$9.00++ per 750ml bottle; Warm and Hot  
Water at \$3.00++*

*Corkage Fee \$48.00++ per 750ml wine  
bottle and \$88.00++ per duty-paid liquor*