

VINEYARD

SEASONAL SET LUNCH MENU 2-COURSE \$25 | 3-COURSE \$30

APPETISER

Wafu Truffle Salad (V)

Cherry tomatoes, Pickled Cucumber, Edamame, Furikake

Cold Baby Octopus

White Wine Garlic, Chunky Pickled Tomato Salsa

Cauliflower Leek Soup (V)

Herbed Oil, Toasted Croutons

Pan Fried Foie Gras (+4)

Orange Segment, Candied Walnut, Baby Radish, Mixed Salad

MAIN COURSE

Charcoal Bamboo Pasta

Garlic Cream, Mushroom Ragout, Linguine, Crab Meat

Basil Pesto Pasta (V)

Baby tomatoes, Parmigiano, Pine Nuts, Garlic, Linguine

Spicy Duck Aglio

Shimeji Mushroom, Capellini Pasta, Chilli Flakes, Parmigiano

Norwegian Salmon

Idaho Mash, Fennel Ragout, Herbed Coullis

Grain Fed Australian Striploin 200gm (150 days) (+\$5)

House Wedges, Mixed greens, Spiced Wine Sauce

DESSERT

Dessert of the Day

JUICE OF THE DAY

\$8

Prices are subject to service charge and GST