

## SET LUNCH

\$32++ for 2-Course | \$42++ for 3-Course

Choose one main and complement it with your choice of starter or dessert

### STARTER

Fresh Mesclun of Salad with Vine-Ripen Tomato and Roasted Garlic Balsamic Vinaigrette

or

Jamón Ibérico wrapped Boursin Cheese with Carpaccio of Muskmelon

or

Soup of the Day

### MAIN COURSE

French Duck Margaret à l'Orange with Crispy Polenta Cake

or

Black Angus Hanger Steak with Cassoulet and Red Wine Sauce

or

Poached Barramundi with Sea Scallop Mousse, warm Fennel Salad with White Clam Nage

### DESSERT

Dessert Selection from the trolley

or

Choice of 3 selections from our French Cheese Tray

### SIDES ADD \$6 PER ITEM

Green Salad | Roasted Beet | Quinoa with Pumpkin | Sautéed Vegetables

Mashed Potato Carrot and Turnip | Cream Spinach | Sautéed Mushroom | Battered Cauliflower

Prices quoted are subject to prevailing taxes and service charge.