

Prix Fixe Lunch Menu

BDS \$135.00 - Two Courses BDS \$165.00 - Three Courses

Starter

GREEK SALAD GF

Lettuce, Feta Cheese, Bell Pepper, Black Olives, Red Onion, Cucumber, Tomato, Honey Mustard Dressing Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

CARIBBEAN SPICED CHICKEN WINGS GF

Chili BBQ Sauce, Sweet Potato Salad

BUTTERNUT SQUASH SOUP GF/VG

Coconut, Lemongrass and Ginger Emulsion, Toasted Coconut

CLASSIC CAESAR SALAD V/GF/D

Romaine Hearts, Caesar Dressing, Croutons Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

SALT & PEPPER SQUID

Sweet Chili Sauce, Coriander

AMAZING SPANISH GAZPACHO GF/VG

Chilled Tomato Gazpacho, Cucumber, Red Bell Pepper, Basil

PULLED PORK BAO BUN

Soused Pineapple, Asian Slaw, Spicy Mayo, Sesame

Main Course

CARIBBEAN PUMPKIN CURRY VG

Basmati Rice, Papadums, Toasted Coconut Add Free Range Chicken **\$25** ^{GF} | Shrimp **\$30** ^{GF} **Mild or Spicy**

SPICED SLOW COOKED BBQ BABY BACK PORK RIBS $^{\mathit{GF}}$

Apple Coleslaw, Skinny Fries

BEETROOT GNOCCHI V/D

Beetroot, Coconut, Charred Asparagus, Coriander, Goats Cheese, Crispy Kale, Candied Walnuts

BEEF BURGER D

Homemade Beef Burger, Onion Relish, Mozzarella Cheese, Skinny Fries Add Bacon \$5 | Heritage Fried Egg \$7

MOULES MARINIÈRE S

Mussels in a Fennel Cream, Skinny Fries, Sourdough Bread

70z SIRLOIN STEAK GF

Surrey Farm Sirloin, Onion Rings, Skinny Fries, Peppercorn or Blue Cheese Sauce (Supplement \$40)

BLACKENED CATCH OF THE DAY GF/D

Orzo Pasta, Parmesan Sauce, Wilted Greens, Green Peas, Tomato Fondue

Dessert

TIRAMISU D

Biscotti Savoiardi, Espresso, Mascarpone Mousse, 58% Dark Chocolate

MANGO CHEESECAKE GF

Mango Compote

LITTLE STICKY TOFFEE PUDDING N/D

Salted Caramel Sauce, Roasted Pecan Nuts, Madagascar Vanilla Ice Cream

FRUIT SALAD VG/GF

Coconut Lime Sorbet

VEGAN CHOCOLATE TART VG

Raspberry Sorbet, Lemon Meringue

SELECTION OF HOMEMADE ICE CREAM D

Madagascar Vanilla Bean with Mixed Berry Compote, Chocolate Chip, Candied Almond, Sicilian Pistachio, Rum & Raisin, Raspberry Sorbet, Mango Sorbet, Coconut Lime Sorbet