



## ***Lunch Set Menu***

### ***Entrée/Sharing Plate***

#### ***Winemakers Plate***

*Wasabi dressed smoked salmon, Serrano ham, chicken pie,  
Ligurian & Kalamata olives, chicken macadamia terrine,  
Smoked chorizo & fetta, port soaked figs warm flatbread,  
EVOO aged balsamic, dukkha*

### ***Mains***

#### ***Fish of the Day - Snapper***

*Pan roasted with mustard crust and citrus butter  
risotto and vegetables*

#### ***Pot roasted chicken breast***

*Gruyere cheese parma ham on pumpkin hash,  
tomato sugo piquant sauce*

#### ***Black Angus Beef***

*Porterhouse, Portobello mushroom, café du Paris butter  
fried shallot, seeded mustard*

### ***Dessert***

#### ***Sittella Strawberry Basket***

*filled with vanilla ice cream, smothered with  
macerated strawberries and crushed passionfruit*

#### ***Chocolate Pudding***

*served with vanilla ice cream and chocolate sauce*

\$72.95 per head

**(No individual split billing please)**