



Lunch Set Menu

\$30 pp min 5 people

Shared entrée served on each table for guest to enjoy!

House made beetroot hummus

w fresh crusty EQ Artisan bread

Gravlax Salmon

w cucumber, onion, chilli, garlic, coriander, lemon

Arancini Balls

Truffle & parmesan risotto balls w aioli

Please choose 1 of the following

Crispy Calamari, lemon & black pepper dusted calamari strips, rocket, tomato & cucumber salsa & honey mustard dressing (df)

Wagyu Beef Burger

100% wagyu beef pattie, mixed lettuce, tomato, Spanish onion, provolone cheese, BBQ Guinness sauce on a brioche bun served w chips

Warm Grilled Chicken Salad

Grilled chicken, turmeric roasted cauliflower, soya beans, honey roasted pumpkin, toasted pumpkin seeds, rocket, goji berries w a lemon vinaigrette (df) (gf)

Risotto

Wild mushroom, asparagus, braised celery, baby spinach & micro herb salad (v) (gf)

Roasted Corn Fed Chicken

Marinated corn fed chicken breast, soft truffle polenta, asparagus, creamed leek, crackling w root vegetables & pan juices (gf)

Cake Platter – Optional \$5pp