

3 Course Lunch Menu

STARTERS

Gazpacho

Chopped chili prawn with cilantro

Soft Egg & Asparagus

Fried poached egg, steamed asparagus, lemon butter & parmesan cheese

Salmon Tartare

Olive oil, lemon, fresh horseradish & chives

Kale & Pepper Salad (N) (V)

Roasted sweet peppers, fresh pear, toasted hazelnuts

Beetroot Salad (V)

Roasted beetroot, goats cheese, walnut & olive oil

Tomato Salad (V)

Variety of tomatoes with shaved onion, feta, tarragon & olive oil croutons

MAINS

Green Pea & Mushroom Risotto (V)

Garden pea, pearl onions, mascarpone

Clams Linguini (A)

Garlic sautéed clams, chili & white wine

Steamed Mussels (A)

Light garlic cream & parsley with toasted baguette

Prawn Rolls

Prawn, mayo & chive in toasted brioche with coleslaw & fries

Wagyu Flank Steak

Fries & tarragon butter

Seagrill Beef Burger

Served with fries

Roasted Chicken Breast

Brown butter crust, garlic mushrooms

DESSERTS

Crème Caramel

Strawberry Cheesecake

Chocolate Mousse