

Prix Fixe Lunch Menu

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

Starter

SALT & PEPPER SQUID

Sweet Chili Sauce, Coriander

CARIBBEAN SPICED CHICKEN WINGS GF

BBQ Sauce, Red Cabbage Slaw

CLASSIC CAESAR SALAD D

Lettuce, Caesar Dressing, Croutons

Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

BUTTERNUT SQUASH SOUP GF/VG

Coconut, Lemongrass and Ginger Emulsion, Toasted Coconut

MOZZARELLA & TOMATO

Heritage Tomatoes, Tomato Pesto, Mozzarella, Balsamic, Focaccia Croutons

GREEK SALAD GF

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

AMAZING SPANISH GAZPACHO GF/VG

Chilled Tomato Gazpacho, Cucumber, Red Bell Pepper, Basil

Main Course

MOULES MARINIÈRE S

Mussels in a fennel cream, Skinny Fries, Sourdough Bread

BEEF BURGER D

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

DOUBLE TOMATO PIZZA

Heirloom Tomatoes, Mozzarella, Tomato Sauce Add Salami \$15 | Chicken \$15 | Shrimp \$20

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

Apple Coleslaw, Skinny Fries

8oz SIRLOIN STEAK

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

BLACKENED CATCH OF THE DAY $^{\mathit{GF/D}}$

Ground Provision au Gratin, Wilted Greens

BEETROOT GNOCCHI V/D

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

Dessert

TIRAMISU D

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

PASSION FRUIT CHEESECAKE

Salted Caramel Popcorn

LITTLE STICKY TOFFEE PUDDING $^{N\!/\!D}$

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

MR. WHIPPY'S SOFT SERVE ICE CREAM D

Waffle Cone

FRUIT PLATTER

 ${f GF}$ - Gluten Free $\,{f S}$ - Contains Shellfish $\,{f VG}$ - Vegan $\,{f N}$ - Contains Nuts $\,{f D}$ - Contains Dairy