

LUNCH



Available Monday - Friday 12pm - 2:30pm

PROLOGUE

Mixed olives, rosemary *v GF* \$8

Kingfish sashimi, Tasmanian wasabi leaf, shaved apple, sesame dressing *GF* \$6 each

Housemade dukkah, toasted sourdough, roast garlic labneh, balsamic reduction, extra virgin olive oil *v GFR* \$12

Steamed housemade water chestnut & shiitake mushroom dumplings (3pc), soy, mirin *v* \$10

CHAPTER ONE

Grilled Cypriot haloumi, fried paprika chickpeas, lemon & yoghurt dressing *v GF* \$14

Chicken rillettes, sour cherry jelly, cornichons, dark rye bread *GFR* \$18

Black Angus eye-fillet beef tartare, edamame, pink peppercorn aioli, lotus chips *GF* \$22

CHAPTER TWO

Hawai'ian poké bowl, raw ponzu salmon, pickled vegetables, edamame, brown rice *GF* \$20

Swiss brown mushroom & pearl barley risotto, thyme, port, mascarpone *v* \$28

Fish of the Day, steamed greens, lemon butter *GF* \$28

Poached chicken breast, housemade black garlic, sautéed kale, white quinoa, orange, almonds *GF* \$30

Grass-fed Black Angus sirloin steak, watercress, baby spinach, whipped horseradish & chive butter *GF* \$35

SIDE NOTES

Garden peas, lemon butter, goats' cheese *v GF* \$10

Dutch carrots, macadamia nut crumb, garlic labneh *v GF* \$10

Roast baby chat potatoes, housemade black garlic aioli, togarashi *v GF* \$10

Green bean & rocket salad, pear, flaked almonds, parmesan *v GF* \$10

LIMITED EDITION \$22 (includes a glass of house wine, beer or soft drink)

Insalata caprese *buffalo milk mozzarella, fresh truss tomatoes, basil, olive oil v GF*

Pasta of the day

From the Garden *salad of the day v GF*

Avocado & haloumi bruschetta, spinach, toasted chickpeas, tahini *v GFR*

Farmer's pie, chickpea, brown lentils, sweet potato, pistachio *v*

Ploughman's Board *double smoked leg ham, cloth-wrapped aged Tasmanian cheddar, hard boiled egg, pickles vR GFR*

While every effort is taken to ensure those with allergies are properly catered for, please note that nuts, dairy and gluten are used in the kitchen. As such trace amounts may be present in all dishes.

EAST Hotel guests must sign a receipt before leaving for all room charges

WEEKEND LUNCH



Available Saturdays 12pm - 2:30pm

PROLOGUE

Mixed olives, rosemary *v GF* \$8

Kingfish sashimi, Tasmanian wasabi leaf, shaved apple, sesame dressing *GF* \$6 each

Housemade dukkah, toasted sourdough, roast garlic labneh, balsamic reduction, extra virgin olive oil *v GFR* \$12

LIMITED EDITION \$25 (includes a glass of house wine, beer or soft drink)

Insalata caprese *buffalo milk mozzarella, fresh truss tomatoes, basil, olive oil v GF*

Pasta of the day

From the Garden *salad of the day v GF*

Avocado & haloumi bruschetta, spinach, toasted chickpeas, tahini *v GFR*

Farmer's pie, chickpea, brown lentils, sweet potato, pistachio *v GFR*

Ploughman's Board *double smoked leg ham, cloth-wrapped aged Tasmanian cheddar, hard boiled egg, pickles vR GFR*

Fish of the Day, steamed greens, lemon butter *GF* \$32

EPILOGUE

Strawberry semifreddo, shortbread, kirsch cream *GFR* \$14

Chilli & dark chocolate mousse, lemon curd, poppy seed sponge, chocolate sablé, vanilla bean ice cream *GFR* \$14

Salted caramel panna cotta, hazelnut praline, dulce de leche, poached apple *GF* \$14

Organic ginger beer jelly, lemon sorbet, ginger snap, blood lime, McHenry Distillery gin granita *GFR* \$14

Trio of ice-cream and sorbet *GF* \$14

Muse Affogato *vanilla bean ice-cream, Red Brick Espresso short black & Pennyweight "Gold" white port GF* \$14

CHEESE

Australian Cheeses – please ask your waiter for today's selection One \$16 / Two \$24 / Three \$32

Served with house made lavosh, quince paste, honeycomb

COFFEE & TEA

Locally roasted Red Brick Espresso coffee

\$4 / \$4.5

Long Black, Short Black, Flat White, Latte, Piccolo, Macchiato, Cappuccino

Mocha

\$4.50 / \$5

Extra shot, Decaffeinated

0.50c

Babychino, Soy milk, Almond milk, Caramel syrup

\$1

Koko Deluxe hot chocolate

\$4.50

Organic chai latte by Real Chai

\$4.50 *Make it dirty 0.50c*

Fresh herbal infusion – mint leaf *or* fresh lemon & ginger

\$4.50

Loose leaf Larsen & Thompson specialist fine teas

\$5