

# VINEYARD

## Set Lunch

AVAILABLE ON WEEKDAYS ONLY FROM 11.30AM - 3PM

### Starter

(Choice of one)

#### Pepper Crusted Duck Salad

Organic Quinoa, Orange Segment, Heirloom Cherry Tomato,  
Arugula, Ginger Flower Vinaigrette

#### Cured Norwegian Salmon

Guacamole, Pickled Onion, Capers, Homegrown Garden Greens,  
Horseradish Crème

#### Marinated Beetroot Tartare

Feta Cheese, Peach Jelly, Arugula, Walnut, White Balsamic Dressing

#### Beurre Noisette Parsnip & Garlic Velouté Soup

Smoked Paprika, Pinenuts, Herb Oil

### Main

(Choice of one)

#### Great Hill Free Range Chicken Breast

Barley Risotto, Seasonal Vegetables, Truffle Jus

#### Slow Cooked Dutch Milk-Fed Veal Brisket (+ \$4)

Yukon Potato Mousseline, Artichoke, Brussel Sprouts

#### Pan Roasted Atlas Aquaculture Barramundi (+ \$4)

Potato Colcannon, Chorizo, Sauteed Garlic Spinach, Verjus Beurre Blanc

#### Pates Aux Champignon

Linguine Pasta, Button & Brown Shimeji Mushroom, Shio Kombu, Truffle Olive Oil, Crispy Kale

### Dessert

(Choice of one)

#### Cherry Clafoutis

Almond Crumble, Mochi, Vanilla Ice Cream

#### White Peach Crème Brulee

Fresh Berries, Raspberry Coulis, Biscoff Crumble

2 Course \$35<sup>++</sup>, 3 Course \$40<sup>++</sup>

 Vegetarian  Vegan  Locally Grown

Prices subject to prevailing GST & Service Charge.

Set lunch not applicable on Public Holiday, Special Occasions e.g. Mother's Day and their respective eves.

Not valid with other promotions, discounts, vouchers and/or credit card privileges.