**SUNDAY LUNCH**

 **APPETIZERS**

**TRUFFLE MUSHROOM PATE** (v, gf) $14

porcini & oyster mushrooms, truffle oil, cornichons,

sourdough toast (gfo)

**BRUSCHETTA LIGURIA** (ve, gfo) $12

chargrilled Mediterranean vegetables, black olive tapenade, pesto

**TUNA TATARE** (gf)$18

Yellowfin tuna, mango, avocado, ponzu, cucumber & melon gazpacho

**CARPACCIO OF DUCK** (gf, cn)$18

mesquite-smoked duck breast, watermelon & ginger gel, raspberry dressing, Asian nut crumble

**PRIME RIB OF BEEF**

$35 including the following sides

Honey & Bourbon Roast Carrots

Braised Red Cabbage

Pancetta & Maple Sprouts

Dauphinoise Potato

or

Buttered Mash Potatoes

Yorkshire Puddings (pop-overs)

Herb Stuffing

Beef Gravy

Horseradish Sauce

or

Wholegrain Mustard

**PLATES**

**TARRAGON CHICKEN** (gf)$30

roast tarragon chicken breast, leeks, asparagus, peas,

potato croquettes, honey mustard sauce

**ROASTED MAHI** (gf) $32

fillet of mahi, asparagus, pomme puree, limoncello sauce, squid ink crumb

**NUT ROAST** (ve) $28

butternut squash, chestnut mushrooms, pistachios, cranberries

*served with mash potato, braised red cabbage and glazed carrots*

 **DESSERTS**

**CHOCOLATE BROWNIE** (v) $9

vanilla ice cream

**APPLE CRUMBLE** (v) $9

pear & apple ice cream

**ETON MESS** (ve) $9

strawberries, strawberry sorbet, meringue, strawberry crumble

Brachetto D’aqui (sparkling red dessert wine) $8

**CHEESE BOARD** (v)

$13 for one / $22 for two

4 premium cheeses, crackers, spiced chutney

add: a glass of Port Quinta do Vallado 10yrs $9

Prices in CI$. 15% gratuity will be added to final checks.

(v) = vegetarian, (ve) = vegan, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts