**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

**STEAK TARTARE** (gfo)$18

hand-cut Angus tenderloin, confit egg yolk, classic garnishes, ‘smoke’, sourdough toast

**PRIME ROAST BEEF**

$35 including all the following sides

Honey & Bourbon Roast Carrots

Braised Red Cabbage

Pancetta & Maple Sprouts

Roast Potatoes

or

Buttered Mash Potatoes

Yorkshire Pudding/Popovers

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

**ROAST MAHI** (gf) $32

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

**PAN-SEARED RED SNAPPER** (gf) $30

zucchini, asparagus, fine beans, sprouts, potato, warm pesto cream sauce

**NUT ROAST** (ve) $28

butternut squash, chestnut mushrooms, pistachios, cranberries

*served with fine beans, braised red cabbage, blackberry Chambord sauce*

 **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

add: a glass of 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