



## LUNCH

Available Monday to Friday, 12pm-3pm

**\$65 - 2 Course | \$75 - 3 Course**

Includes a glass of wine, beer, or soft drink

### TO START

Potato & rosemary focaccia, whipped sumac butter.

### ENTREE

Pan seared scallops

*Cauliflower cream, scorched heirloom tomato sauce vierge, pancetta crumb, lemon balm. GFO*

Beef tartare

*Duck fat rosti, capers, gherkins, Dijon mustard, black truffle & porcini ketchup, shaved egg yolk. GF DF*

Caramelized onion & goats curd tart fine

*Beetroot & blackcurrant puree, grilled asparagus, pickled shallot, purple radish shoots, witlof, walnuts. V*

Wild mushroom tagliatelle

*Pea velouté, truffled ricotta, baby spinach, lemon thyme & sage pangratato. V*

### MAIN

Pan seared Atlantic salmon

*Seared chorizo, confit heirloom tomato, zucchini, spiced pumpkin puree, black olive. GF*

Confit duck leg

*Cauliflower puree, roasted Swiss brown mushrooms, buttered baby spinach, Madeira jus. GF*

Roasted lamb rump

*Broad beans, peas & mint, tomato & fennel concasse, potato dauphine, sherry sauce.*

Pork scotch fillet

*Roasted apple sauce, caramelized fennel & celeriac remoulade, gratin dauphinois, sage & lemon butter, chervil. GF*

Feta & olive baked eggplant

*Smoked hummus, turmeric roasted cauliflower, harissa labneh, black barley tabbouli, pomegranate. DFO/V/GFO*

### SIDES

**9 each**

Charred hispi cabbage, Café de Paris butter, chives, gruyere cheese, parsley.

Gem lettuce, parsley, white anchovies, aged parmesan, Caesar dressing, shaved cured egg yolk, croutons.

Fries, rosemary salt, black garlic & tarragon aioli. GF/DF

*Nut Free - NF, Dairy Free – DF, Gluten Free – GF, Vegan – VEG, V – Vegetarian*

*\*All menu items may contain traces of nuts, eggs, dairy & gluten*

*All card transactions incur surcharges: credit cards 1.2%, debit cards 0.5%, AMEX 1.7% | There is a Public Holiday surcharge of 15%.*



### DESSERT

Gunners Eton mess

*Meringue, strawberry compote, vanilla chantilly, fresh strawberries, lemon balm. GF*

Mille Feuille

*Vanilla diplomat cream, passionfruit cremieux, fresh mango, passionfruit jam, mango & lime sorbet.*

Ferrero Rocher choux bun

*Hazelnut cream, chocolate sponge, dark chocolate sauce, Frangelico ice cream.*

Caramelised apple frangipane tart

*Almond anglaise, vanilla bean ice cream, candied almond.*

### AFTER LUNCH

Petit fours

18

Two cheeses, muscatels, quince paste and biscuits

25

Affogato - Frangelico, Kahlua, Amaretto or Baileys

22

### DIGESTIF

Cognac - Hennessy VSOP

15

Hennessy X.O

25

Napoleon Brandy

15

Galway Pipe

10

2018 Frogmore Creek Iced Riesling Dessert Wine

half bottle

49

### TEA

Choose from our selection of Ronnefeldt tea's

9

### COFFEE

Lavazza

5.5

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## CHILDREN'S MENU

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### SOMETHING YUMMY

16

Battered fish & chips

Pasta Napolitano

Chicken nuggets & fries

### SOMETHING SWEET

9

Selection of ice cream & sorbet

Chocolate cake, vanilla ice cream

### DRINKS

5

Juice – orange, apple, pineapple

Hot chocolate

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