

## Lunch Menu

### Entree

- Half shell Hervey Bay scallops, gremolata & garlic aioli (three) (ngi) 20
- Gravlax salmon tartare, cream cheese, caviar pearls, watercress (ngi) 19
- Crispy beef salad, sweet chilli, pickled cucumber, roasted peanuts (ngi, cn) 18
- Salad of mozzarella, heirloom tomatoes, basil, red wine vinaigrette (v, ngi) 18

### Main

- Beef bavette, Café de Paris butter, wild rocket, shoestring fries (ngi) 39
- Baked polenta cake, asparagus & mint cream, sautéed wild mushrooms, marinated feta (v, ngi) 29
- Seafood cassoulet with fresh tomatoes & fine herbs, parsley & garlic emulsion (ngi) 32
- Confit duck leg, Lyonnaise sausage, mustard lettuce, puy lentils & peas (ngi) 36

### Side dishes

- Mixed green leaf salad, fresh lemon dressing (vg, ngi, ndi) 10
- Shoestring fries, rosemary salt, parmesan (v, ngi) 10
- Fried cauliflower, tahini & yoghurt (v, ngi) 10

### Dessert

- Lavender crème brûlée (ngi) 17
- Dark chocolate mousse, chocolate crumble, Spanish sherry glaze, broken meringue (ngi) 17
- Crème caramel, vanilla raisins, orange cream (ngi) 16
- Cheese board (selection of two) served with lavosh & fig jam 22

### Express Lunch Offer

- 2 courses including a glass of wine & tea or coffee - 55 per person ^
- 3 courses including a glass of wine & tea or coffee - 70 per person ^

^Membership discounts are not applicable with this offer

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish.  
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish  
Please advise of any dietary requirements. A calorie counted menu is available upon request... De-Light by Sofitel