

Lunch Menu

Entrée

- Yellowfin tuna tartare, mango, spring onion, sweet chilli & sesame dressing, crispy noodles (ngi, ndi) 20
- Brioche bruschetta, charred broccoli, fresh peas, mint, balsamic & Manchego (v) 17
- Tiger prawn tempura, pineapple, capsicum & chilli salsa, mesclun salad (ndi) 22
- Roasted sweet potato, confit red onion, cumin yoghurt, pickled cauliflower, pine nuts & parsley (ngi, cn, v) 18

Main

- Char-grilled bbq short ribs, western potato chips, Portobello mushrooms, brown sauce (ndi) 35
- Eggplant schnitzel, Mediterranean coleslaw, yuzu curd, crispy kale (ngi, v) 27
- Pan fried king ora salmon, smashed potato, dill, asparagus & creamy mustard sauce (ngi) 33
- Confit chicken Maryland, creamy polenta, garlic & rosemary, charred broccolini (ngi) 31

Side dishes

- Mixed green leaf salad, green goddess dressing (v) 10
- Crispy chat potatoes, truffle, parmesan (v) 11

Dessert

- Pistachio panna cotta, beetroot ice cream, chocolate soil, broken raspberry (ngi, cn) 18
- Chef's selection of homemade sorbets, biscuit tuile & berries (ngi) 17
- Peanut parfait, double chocolate mousse, toffee popcorn & butterscotch sauce (ngi, cn) 18
- Cheese selection, homemade chutney, lavosh & poached pear (ngi) 24

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