



Lunch Room Service Menu

Available: 1200 – 1430

Call: 300 to order

To Start

Borscht Soup sour cream, dill, rye sippets	13.25
Caesar Salad Romaine lettuce, Grana Padano D.O.P, crouton, poached hens egg, prosciutto, anchovy	20.75
Smoked Quail Breasts chanterelle & asparagus risotto, mascarpone, nasturtium	24.75

Oysters

Natural 'Mignonette' eschallot, red wine vinegar, black pepper (gf, df)	Half 20.75	Doz 37.00
Natural smoked lemon granita (gf, df)	Half 21.75	Doz 38.00
Poached in red curry & kaffir lime sauce, crispy shallot	Half 21.75	Doz 38.00

To Follow

Ocean Trout lotus root, daikon, oysters, dashi stock, crackling, sea succulents (gf, df)	34.00
Beetroot Gnocchi wild mushrooms, spinach, pine nuts, Persian fetta, beurre noisette (v)	27.00
Lamb Cannon herb crust, organic white polenta, tomato fondue, black olive jam	37.25
Gippsland Beef Scotch Fillet Steak 200g fried kipfler potatoes, mixed garden salad, your choice of: garlic butter, wild mushroom sauce, red wine jus or peppercorn sauce (gf)	34.00

Something Else

Club Sandwich roast chicken, bacon, cheese, egg, tomato, lettuce, mayonnaise, chips	16.25
Smoked Salmon Sandwich capers, cream cheese, Spanish onion	9.25
Athena Burger tomato, cheese, salad, beetroot, bacon, egg, chips	18.00
Pie of The Day chips	10.00

On The Side

Chorizo seared corn & tomato salad, avocado oil (df)	0.00
Red Quinoa roast pumpkin, parsley, preserved lemon (v, gf, df)	7.00
Broccolini anchovies, toasted almonds (gf)	7.00

To Finish

Chocolate & Passionfruit Brownie mango sorbet	15.25
Lemon Citrus Tart Chantilly cream, raspberry coulis	15.25
Selection of local and imported cheeses condiments, cheese biscuits (gluten-free cheese biscuits are available on request)	20.25