

# Luncheon

## APPETISER

### House Made Dips

*Selection of crisp breads*

## ENTRÉE

### Pumpkin Velouté

*Goats cheese ravioli, sage and brioche crumb*

### Roasted Quail

*Mushroom, coriander and soy*

## MAIN

### Seared Barramundi

*Lime and jackfruit sauce, snow peas, carrots, asparagus*

### Braised Beef Cheek

*Potato gratin, confit vegetables, red wine jus*

## CHEESE

### Chef's Selection of Local Cheese

*Quince paste, water crackers, spiced fruit loaf*

## FROM THE BAR

*Sparkling, Victorian Red and White Wine*

*Beer, Bourbon, Scotch, Gin, Rum, Vodka*

*Soft Drinks and Juice*

*Concluding with Coffee, Tea, Baileys, Cointreau, Frangelico, Port*