



*easter*  
**SUNDAY**

## Lunch Menu

### Mains

#### 230g Black Angus Eye Fillet

Black Angus Eye Fillet with potato and cheese gratin, truffled green beans & roasted flaked almonds, and complimented by a Cleveland Shiraz jus (steak cooked medium unless otherwise advised)

#### Greek Inspired Stuffed Chicken Breast

Twice cooked Chicken Breast stuffed with semi dried tomato, olives, feta cheese and spinach, served with pumpkin & sweet potato puree, peas and finished with a wild mushroom cream sauce

#### Fish of the Day

Ask your friendly Wait Staff about the delicious Fish dish of the day

#### Modern Ceylon Vegetable & Cheese Kottu Roti

A mixture of Roti tossed with vegetables, egg, cheese and aromatic Sri Lankan spices.

#### Spinach & Ricotta Cannelloni

Traditional pasta pipes filled with spinach and ricotta cheese, with a rich tomato coulis, rocket & parmesan

### Dessert

#### Petit Lemon Meringue

Lemon meringue tart filled with lemon curd and vanilla bean custard along with a piped whipped cream and berry garnish

#### Spanish Churros

Freshly cooked Spanish churros, coated with cinnamon sugar, along with vanilla ice cream, chocolate ganache and fresh berries

*Vegan option available*

#### Orange Yoghurt Panna Cotta

Orange infused yoghurt panna cotta served with toffee syrup, strawberry salad and almond praline crumb

#### Warm Sticky Date Pudding

House made soft cake with dates served with a chocolate tuile, butterscotch sauce and chantilly cream

#### Chef's Selection - Victorian Cheese & Fruit Platter

Including double brie, matured cheddar, cows milk blue accompanied by fresh & dried fruit, water crackers, lavosh bread & quince paste