



Monday to Friday* **eXpress** Lunch Menu

* Monday to Wednesday in December

This menu is available for bookings **up to 10 people**.

For groups of 10 or more, please contact the office for further information.

2 courses and a glass of wine – \$44

entrees

Shaved **calamari** & kimchi vegetable **salad**,
sweetcorn sauce, 'popcorn'.

🍷 Tempura **zucchini flowers** filled with feta,
heirloom tomato & shiso salad, silken tofu sauce.

Thinly sliced, air-dried wagyu beef **bresaola**,
Vietnamese herbs & cucumber salad,
lime–chilli caramel dressing, fried okra.

main courses

🍷 Puff pastry **kinoko mushroom pie**,
crushed garden peas, shiitake mushroom sauce.

Today's **fish**.

Warm **ham hock** & confit duck **roulade**,
'son-in-law' egg in kataifi pastry, soft leeks, asparagus,
lemon–mustard dressing.

Pan-fried **spatchcock** chicken,
quinoa salad with hazelnuts & soya beans,
lemongrass sauce.

side dishes – \$7

* **Tatsoi** salad with nashi pear, daikon & wasabi mayonnaise.

* Fried Sebago **potatoes** with shiso & sesame salt.

dessert or cheese

Your own **dessert plate** of 3 small tastes:

Warm, dark **chocolate fondant**.

Cherry & candied fruit **parfait**,
crunchy nut praline **cassonade**.

Summer **berries** & vanilla cream **tartlet**.

Mauri **Taleggio** DOP, toasted spiced fruit & nut loaf.

[Washed-rind cow's milk cheese matured in natural caves in Alps of Lombardy.]

*extra course–\$15 *extra glass wine–\$7 *coffee/tea–\$5