



DAILY MENU

SUNDAY, 9 DECEMBER 2018

A selection of delicious lunch & dinner options. Using only the freshest, seasonal ingredients, these meals are created daily by our in-house chefs.

LUNCH

11:30 AM - 2:30 PM

Slow Roasted Beef Brisket Roll <small>NF</small>	with coleslaw & red wine gravy
Chicken Korma Curry <small>NF</small>	with fragrant basmati rice
Miso Chicken Thigh <small>NF</small>	with soba noodles & seasonal greens
Seasonal Vegetable Risotto <small>NF GF</small>	with broccoli, asparagus & garden peas
Hand-Made Gnocchi <small>V NF</small>	with braised beef cheek ragyu

DINNER

4:00 PM - 7.30 PM

Slow Roasted Pork Shoulder <small>NF</small>	with steamed greens & mashed potato
Traditional Goat Curry <small>GF NF</small>	with saffron basmati rice
Braised Lamb Shanks <small>GF NF</small>	with garlic mashed potato
Thai Red Curry Duck Maryland	with steamed rice & seasonal greens
Penne Pasta <small>v</small>	with pumpkin, spinach & peas in a garlic cream sauce
Eton Mess	strawberries, broken meringue, and whipped double cream.

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

V - Vegetarian