

BREEZES

LUNCH SET MENU \$49.50 PER PERSON

Grilled calamari, smoked eggplant purée, chorizo,
tomato and parsley salad

or

Carpaccio of wagyu rump, semi-dried cherry tomatoes,
salad of baby rocket, truffle mayonnaise

or

Pea tortellini, asparagus velouté and lemon olive oil

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Pan-fried salmon, spiced chickpea purée, crème fraiche and chive

or

Grilled corn-fed chicken breast, celery and radish remoulade,
avocado mousse, jus

or

Victorian Farm scotch fillet with spinach and red wine jus

*Served with side orders of steamed green vegetables with olive butter,
Kipfler potatoes with garlic and rosemary and mixed garden salad to share*

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Vanilla crème brûlée with macerated blueberries

or

Cocoa Barry dark chocolate terrine, candied orange,
crusted macadamias, Cointreau ice cream

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