



# *Mediterranean Lunch*

## SET MENU

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### *1<sup>st</sup> Course*

#### **Poached Pear & Gorgonzola**

Wild Rocket with Roasted Walnut and Balsamic Jus

### *2<sup>nd</sup> Course*

#### **Homemade Lobster Bisque**

A silky, slow-simmered reduction of roasted lobster shells and aromatics, Garlic Croutons, and Fresh Cream

### *3<sup>rd</sup> Course*

*(Select one)*

#### **Chargrilled Australian Grain-Fed Rib Eye**

Premium Australian beef grilled over open flames, served with a velvety butternut squash purée, pan-seared Portobello mushrooms, and a deep red wine jus

*or*

#### **Italian Lemon Herb Spring Chicken**

Tender baby chicken marinated in a house blend of Italian lemon and herbs, charcoal-grilled to smoky perfection.

*or*

#### **Vegetarian Lasagna (V)**

Layers of handmade pasta, seasonal garden vegetables, and rich pomodoro sauce, baked with a bubbly blend of Italian cheeses and fresh basil.

*or*

#### **Risotto Ai Frutti Di Mare**

Creamy arborio rice infused with a herb-scented seafood fumet, tossed with succulent prawns, tender calamari, and black mussels.

### *4<sup>th</sup> Course*

#### **Homemade New York Style Cheesecake**

A rich and creamy classic cheesecake set on a buttery biscuit base, finished with a vibrant wild berry compote and fresh mint.

*Please note that we require a deposit of 50% two weeks prior to the event as well as confirmation of the number of guests.*

*All prices are exclusive of 10 % service charge and applicable 7 % government tax.*

