

FRIDAY BUSINESS TWO COURSE SET LUNCH

Entree

Fried crab corn cakes with mango salsa and tamarind dressing

Vegetable terrine with home dried tomato and caraway cabbage salad

Cumin flavoured vegetable soup with chilli oil

Main

Seared beef Angus tenderloin with sautéed broccolini, and carrot potato mash

Crispy skinned barramundi with, eggplant caponata, potato cake and lime foam

Baked tofu surfaced with gram yoghurt, green asparagus and warm bean salsa

Crispy sautéed tender baby chicken, creamy porcini, braised fennel and red onion salad

Chili prawn alioli tossed in linguine pasta

\$29.90 per person