

A Rasy Lang Lunch



\$50 per person (excluding beverages) | \$70 per person (with beverages)

Tables of 5 -10 per booking (max seated 20pax)

MENU 1

Shared plates

A chef's selection of canapes, dips, breads

Crispy skinned Barramundi with Moroccan spices and preserved lemon

Slow cooked Lamb shoulder with ancient grains and yoghurt

Shared sweets and seasonal fruits

Sides

- *Green leaf salad with lemon and olive oil dressing*
- *Roasted potatoes with rosemary & garlic*

DIETARIES

- *Please advise any dietaries up to 2 days prior to booking*
- *Vegetarian options are available for all courses*
- *All vegetarian/vegan menus are available for groups of 5-10 per booking*
- *If you want a more diverse menu please ask us for other options*

MENU 2

Atlantic Salmon, bean puree, sautéed seasonal greens and mustard

Alternating with

Duck breast with roasted pear, cumquat butter and walnuts

Seasonal Fruits poached with coconut cream and honey wafers

Sides

- *Green leaf salad with lemon and olive oil dressing*
- *Roasted potatoes with rosemary & garlic*
- *Seasonal steamed vegetables*

MENU 3

Pork belly with Asian slaw and spicy plum sauce

Panko crumbed Flathead fillets with tartare or lime Mayonnaise

Alternating with

Chicken breast Saltimbocca with sage butter sauce

Sides

- *Green leaf salad with lemon and olive oil dressing*
- *Roasted potatoes with rosemary & garlic*
- *Seasonal steamed vegetables*