

## LOCALS DO LUNCH

*Please select one of the following*

Braised brisket, glazed eschallots, mash potato,  
cavolo nero, beef jus

—

Twice baked gruyère cheese soufflé, pear caramel,  
shaved chestnuts, almond floss

—

Beer battered flathead, french fries, dill tartare, lemon

—

Roast huon valley salmon fillet, cucumber velouté,  
brandade croquette, salmon roe, karkalla, dill oil

## TO DRINK

*Please select one of the following*

2016 barking hedge sauvignon blanc,  
marlborough, new zealand (gls)

—

2016 alan mccorquindale pinot noir,  
marlborough, new zealand (gls)

*(additional glass of wine \$14)*

—

Beer – james boags premium, corona, peroni

—

Still or sparkling mineral water (gls)  
Soft drink (gls)

\$35.00

Available for lunch, Monday to Friday  
*(excluding public holidays)*

## THERE'S ALWAYS ROOM FOR DESSERT..

Why not indulge in our signature dessert

### **1950's bathing cap bombe**

coconut parfait, raspberry sorbet, dulce de leche,  
burnt butter shortbread, toasted meringue, frilly bits

Perfect to share between two \$19

*Not valid in conjunction with the entertainment card,  
PDR Birthday gift, Citibank dining or any other offer.*

*Menu items subject to change*