



# STEAM & CUISINE LUNCHEON – SUMMER MENU

AVAILABLE 1 NOVEMBER TO 31 MARCH 2019



## CHOICE OF ENTREE

### **Kangaroo Salad *gf df***

House smoked kangaroo loin with mesculin salad leaves and onion.

### **Spinach and Ricotta Cannelloni Crepe *gf***

Filled with spinach, ricotta, napoli and cream sauce with mozzarella cheese.

### **Smokey Pumpkin, Roasted Chick Pea and Pomegranate Salad *gf can be dairy free***

Seasoned in smokey paprika with spinach, feta, red onion, sumac yogurt and verjuice.



## CHOICE OF MAIN

### **Wood Roasted Chicken Breast *gf***

Wood Roasted Chicken Breast served with Swiss cheese, semi-dried tomatoes, roasted chats, broccoli and creamy mustard sauce.

### **Farmers Market Salad *gf v***

Roasted eggplant, zucchini and red onion with fresh cos lettuce, chick pea fritters and yoghurt.

### **Baked Red Capsicum *gf v***

Sweet red capsicum stuffed with a pumpkin and spinach risotto, topped with Italian red sauce and smoked cheddar cheese and a garden salad on the side.

### **Baked Tasmanian Salmon *gf***

With roasted chats, and salad on the side.

Salmon, roasted chat potatoes, rocket, parmesan, red onion, diced tomato, mayonnaise, lemon myrtle.



## CHOICE OF DESSERT

### **Lemon Pudding *gf v***

Homemade tangy Lemon Pudding served with double thick cream.

### **Salted Caramel Tart with Chocolate Soil *gf v***

Tart served with chocolate on gluten free biscuit soil.

### **Fruit Platter *gf vg***

Fresh pineapple, honey dew melon, cantaloupe, strawberries and orange all served on a platter.

## **TEA AND COFFEE**

**gf = gluten free | v = vegetarian | vg = vegan | df = dairy free**

*Menu items might change subject to seasonal availability.*