

Steam & Cuisine Luncheon - WINTER MENU Available 1 April to 31 October 2018

CHOICE OF ENTREE



Hearty Winter Vegetable Soup v vg Vegetable soup served with crusty bread*. *Please let us know if you are gluten intolerant so we can substitute your bread.

Arancini Balls gf v

Homemade tomato and rice balls in gluten-free crumbs lightly fried and served with seeded mustard aioli.

CHOICE OF MAIN



Mediterranean Calamari Bake gf

Calamari tube with basmati rice, lemon, coriander, oregano, parsley, chorizo, feta cheese, Napoli and mozzarella cheese served with salad.

Baked Chicken w Pesto sauce gf

Breast fillet of chicken filled with brie cheese and semi-dried tomato, oven roasted. Served with scalloped potato and broccolini, topped with creamy pesto sauce.

Field Mushroom Cottage Pie gf v

Fresh field mushrooms, sautéed with red lentils and baby spinach in tomato sauce served in the ramekin topped with a golden mash potato crust and fresh garden salad.

CHOICE OF DESSERT



Key Lime Pie gf

House made tangy lime pie served with double thick cream.

Sticky Date Pudding

Pudding served with butterscotch sauce and double thick cream.

TEA AND COFFEE

v = vegetarian | gf = gluten free | gfo = gluten free option