

LUNCH *with* GWEN

ENJOY WITH A GLASS OF CHURCH ROAD GWEN ROSÉ

ENTRÉE

A CHOICE OF

SASHIMI OF TREVALLY

Crème fraiche, pickled chilli, warm citrus dressing

RAINBOW ROLL

Snapper, salmon, tuna, prawn, avocado, yuzu mayo

TARTLET OF WARM SEASONAL VEGETABLES (V)

Macadamia curd, dried olive & mint

MAIN

A CHOICE OF

PAN-FRIED MARKET FISH

Cauliflower purée, pomegranate, golden raisin & caper dressing

PAN ROASTED VEAL

Peas, trompette mushrooms, spring onion, sherry jus

DOUBLE BAKED CHEESE SOUFFLÉ (V)

Aged cheddar & parmesan, witloof, roquette

TO FINISH

HOUSE-MADE MACARON

TO ADD

MARKET OYSTERS

Natural with classic mignonette or tempura batter
½ dozen \$42.95 | 1 dozen \$82.95

HOUSE BAKED BREAD

Burnt butter, EVOO – \$14.95

STEAMED SEASONAL GREENS

Fresh herbs, lemon scented EVOO – \$20.95

STRAIGHT CUT FRIES

Roasted garlic aioli – \$16.95