

## Lunch Specials January 2012

**ENTRÉE, MAIN COURSE & GLASS OF WINE \$28**

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### **TUESDAY**

#### **ENTRÉE**

Tomato & basil bruschetta

Smoked salmon croquette, remoulade

#### **MAIN**

Lemon grilled barramundi fillet, spiced chick peas

Roasted chicken thigh, crushed potatoes, greens, oregano jus

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### **WEDNESDAY**

#### **ENTRÉE**

Roasted octopus, almonds & capsicums

Duck, watercress, walnut & pear salad, blue cheese dressing

#### **MAIN**

Flathead fillet in crispy tempura batter, chips, salad & tartare sauce

Beef fillet mignon wrapped in bacon, potato salad, balsamic glaze

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### **THURSDAY**

#### **ENTRÉE**

King fish sashimi, cucumber, radish, wasabi & mirin dressing

Crispy fried garlic chicken, lemon mayo

#### **MAIN**

Ocean trout fillet poached in lemongrass & ginger broth, Asian greens

12 hrs slow roasted leg of lamb, chats potatoes, veggies, green harissa

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### **FRIDAY**

#### **ENTRÉE**

Mushroom & herb risotto, parmesan crisp

Soft shell crab & corn fritter, avocado lime dip

#### **MAIN**

Flathead fillet in crispy tempura batter, chips, salad & tartare sauce

Crispy pork belly, Asian coleslaw

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