

# Elegant Autumn Lunch

2 Courses including a glass of wine or soft drink - \$30 per person  
Or 1 course including a glass of wine or soft drink - \$19.00 per person



## *Fine dining*

**Monday - Friday**

**12pm - 2pm.**

*Friday Lunch includes  
traditional Fish & Chips.*

**\*Courtesy Bus will  
transport you to and from  
Oliver's Restaurant for  
groups up to 11.**

*(minimum 5 guests)*

*Not available in conjunction  
with any other offer.*

Cob loaf with olive oil, balsamic and dukkah (v) 7.80  
Garlic cob loaf (v) 6.80

### Entrée

Smoked salmon and crème fraiche and nori layered terrine with beetroot relish and baby basil (c)

Caramelised shallot tarte tatin with goat's cheese and rocket (v)

Duck tasting plate with rillettes, duck liver parfait and warm onion toast

Spiced Mushroom gyoza with a mushroom and ginger broth

### Main courses

Rich braised beef ragout with broad beans and Desiree gnocchi  
"Market fish" with smoky eggplant puree, white bean, lemon, black olive and avocado salad (c)

Roasted baby chicken with mint and pea ballotine, fondant potato (c)

Smoked ham hock, pea and leek risotto with crispy leek and herb salad (c)

### Desserts

House made honeycomb, chocolate and caramel ice cream terrine with raspberry compote (g)

Mille feuille with figs, honey, pistachio and orange blossom

Rhubarb and ginger bread trifle with almond biscotti

Rich Belgium milk chocolate tart, chocolate pastry, crème fraiche and berry compote