



## Luncheon Set Menu

**Date of Function**

### ENTRÉES TO SHARE

Warm bruschetta duo of seasonal tomatoes, sweet basil, sea salt / olive and sun-dried tomato tapenade

### MAIN COURSES

Twice-baked goat's cheese soufflé, mixed leaf salad

OR

Grilled lamb Greek salad, macadamia mint pesto, soft fetta, tomato, cucumber, olives

OR

Roasted eggplant, sumac, char-grilled zucchini, pine nut & currant salad

OR

Parmesan crusted white asparagus, fried duck egg, truffle oil

***Tea/Coffee and Biscuit***

T H E

\$ 35.00 per person

*Continental*