

TOP DECK LUNCH



ENTRÉE

Smoked salmon with herb salad of dill, lime, Sicilian capers, and Cornichons (GF)

Spinach and ricotta light ravioli served with salsa Napolitana and aged Italian Grana Padano cheese (V)

Melange of sweet potato & pumpkin with shredded kale and couscous, fragrant herb vinaigrette dressing with hints of rosemary, oregano, thyme & dried cranberries, crushed walnuts (V)

MAIN

Barramundi fillet gremolata rubbed, vegetable medley & lemon infused oil (GF available)

Australian tenderloin fillet served with mashed potatoes, baby beets and veal jus (GF available)

Roast chicken supreme filled with wilted rocket, spinach & pumpkin, seasoned with lemon myrtle and white pepper Chardonnay jus and served with carrot batons

Middle-eastern slow cooked eggplant, with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V-GF)

DESSERT

Exotic stone – whipped coconut mousse with a tropical crèmeux insert on an almond sablé with yellow glaze & passion fruit marshmallow

Chocolate Caramel – light chocolate, cold-set cheesecake & smooth caramel inner layer with dark chocolate mirror glacé and Belgium chocolate disc

Tiramisu Tower – Amaretto biscuits dipped in coffee, layered with soft cream and flavoured with cocoa

We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.