

# Waters Edge

2 Course Lunch @ \$ 55

3 Course Lunch @ \$ 66

Beef Pithivier, Artichoke puree, Nigella seeds,  
Tomato chutney, Artichoke crisps

Smoked Salmon, pan tossed prawn  
on Salmon cake, baby corn

Twice cooked pork belly, pea puree,  
Apple puree, kale chips

Mushroom tortellini, Trumpet Royale  
Portobello Consommé

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Lemon sole fish finger, smoked potato mash,  
Charred tomato, shrimps and capers sauce

Lamb back strap, charred cucumber,  
Baba Ganoush, rosemary jus

Quail three ways, parsnip puree, beetroot gel,  
Hummus and bitter lemon sauce

Pumpkin risotto spheres, pumpkin fondant  
Pumpkin veil

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Roasted chat potatoes with mustard dressing \$8

Gem lettuce with blue cheese dressing \$8

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Deconstructed lemon meringue, cream diplomat,  
Coconut ice cream

White chocolate Pannacota, seasonal berries,  
Passionfruit sorbet

Warm chocolate tart, ginger snap,  
Chocolate ice cream

Cheese trio, nuts, dried apricot, Lavosh (\$4 supplement)