



2 course Business Lunch \$55

Choice of entrée & main

Bread & Olives

Warm Bread Roll, Celtic sea salt whipped butter \$3

Marinated olives \$7

Entrée

Seared Sea Scallops, chorizo and capsicum friand, olive crumbs, rocket, saffron oil

Creme Dubarry, cauliflower and leek soup, crispy bacon, Roncari crumbs (gf)

Slow Braised Pork Belly, Calvados and apple compote, pickled red cabbage, jus (gf)

Lemon, Thyme and Goats Cheese Arancini, truffle scented mayo (gf)

Sentinel's Tartare, grilled bread, your choice of beef, fish or tomato and avocado (gf)

Mains

200g Local Beef Eye Fillet, served with fries or Paris mash, sautéed spinach, oyster & field mushrooms with your choice of: port jus or black pepper & brandy sauce (gf)

Grilled WA Line Caught Market Fish, lemon and parsley potatoes, broccolini, beurre blanc (gf)

Tagliata Italian Beef Salad, grilled chateau brilliant cut thinly sliced on rocket, red onion and parmesan salad, lemon and olive oil dressing (gf)

Angel Hair Pasta, blue swimmer crab, asparagus, tomato concasse, chilli and parsley in lemon butter sauce

Butternut Squash Parmesan Risotto, with baby spinach, pine nuts and gorgonzola (v. gf. ve.o.) with your choice of: crispy skin chicken thigh or prawns or field mushrooms

Chateau brilliant for 2 (+\$29)

500g Chateaubriand, Paris mash, fries, sautéed spinach, oyster & field mushrooms, broccolini, capsicum puree and almonds, port jus and black pepper & brandy sauce (gf)

to finish.... house made sweets & cheesy delights will be offered after...