

S·P·Q·R

THE WORKING LUNCH

12pm - 3pm 7 days

2 courses & 1 glass of wine - \$45 🌿 3 courses & 1 glass of wine - \$55

PRIMI

A choice of either:

Crayfish Ravioli

dill, creme fraiche, chives, lemon zest, truffle salt

Buffalo Mozzarella

Fresh Clevedon buffalo mozzarella

w/- vine-ripened tomatoes, basil & olive oil

Free Range Pork Belly Confit

Slow roasted for 7 hours

w/- Giusto Richardo balsamic, truffle salt & watercress

Oven Baked Scallops

served in the shell w/- basil, mint, brandy & breadcrumbs

SECONDI

A choice of either:

West Coast Whitebait Fritter

w/- chives & lemon butter

Prawn & Asparagus Spaghettoni Pasta

w/- sugar snap peas, chili, garlic, tomato concasse

Glazed Duck Confit

glazed in a sherry reduction

w/- pasnip puree, salsa verde

DOLCI

A choice of either:

Sticky Date Pudding

w/- butterscotch sauce & vanilla bean ice-cream

Valrhona Chocolate Caramel Tart

w/- vanilla bean ice-cream

Blood Orange Sorbet

served w/- fresh mint

Comtes

aged semi hard cow's milk cheese

SERVED WITH

A glass of either:

The Ned 2015 Rose (Additional Glass \$9)

The Ned 2015 Sauvignon Blanc (Additional Glass \$8.5)

The Ned 2015 Pinot Gris (Additional Glass \$8.5)

The Ned 2014 Pinot Noir (Additional Glass \$12)

NB: Vegetarian options available