



# Sunday Society

TWO COURSES ENTREE & MAIN \$49.9PP

THREE COURSES & GLASS BOUTIQUE WINE OR CRAFT BEER \$59.9PP

## ENTREE

ESCARGOT, PARSLEY, SHALLOTS & CHABLIS – WARMED BAGUETTE  
ROSEMARY & SEA SALT FRITURE DE CALAMAR – MAYONNAISE & LEMON  
BAKED BRIE – THYME & TRUFFLE HONEY  
CHAMPAGNE BATTERED PRAWN CUTLETS – MIGNONETTE

## MAIN

TWICE COOKED DUCK A L'ORANGE & CHERRY GLAZE – CHAT POTATOES  
BEER BATTERED BARRAMUNDI FILLETS – RUSTIC TARTARE & PICKLED ONIONS  
SLOW COOKED BEEF CHEEK RAGU & ROSEMARY – PAPPARDELLE  
THREE CHEESE CAULIFLOWER & TRUFFLE MORNAY – ALMOND CRUMB

## DESSERT

PARISIAN VANILLA BEAN CREME BRULEE  
DECADENT BELGIAN CHOCOLATE MOUSSE

*Live jazz every Sunday*

MAKE A RESERVATION

A 12% SERVICE SURCHARGE APPLIES ON SUNDAYS  
SET MENU NOT VALID WITH PROMOTIONAL VOUCHERS

