

ALPINE APRES SKI

Long Lunch

ENTRÉES

Baked Cheese (LGO, V)

Poached pear, honey, macadamia, barossa bark

French Onion Dip (LGO, V)

Fried shallots, chives

Mortadella & Guindilla Peppers (LGO)

Served with grilled focaccia

MAINS

Truffle Mac & Cheese (LGO, V)

Pangrattato, chives

Pressed Lamb (LG, LDO)

Mint pea purée, red wine jus

Roast Veggies (LDO, LG, V, VGO)

Carrots, beetroot, pumpkin, greens, fried kale, dry ricotta salata

DESSERT

Hot Chocolate with Burnt Meringue (LGO)

With a dash of amaretto

(v) Vegetarian (vo) Vegetarian Option

(vg) Vegan (vgo) Vegan Option

(lg) Low Gluten (lgo) Low Gluten Option

(ld) Low Dairy (ldo) Low Dairy Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in the kitchen, there may be trace allergens.



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SPRITZES

Aperol Spritz

Aperol, Sparkling, Soda, Orange

Hugo Spritz

Elderflower, House Sparkling, Soda, Lime, Mint

Limoncello Spritz

Limoncello, Prosecco, Soda

Wild Hibiscus Spritz

Peach, Wild Berry, Prosecco, Hibiscus

WINE

Mr Mason Sparkling Cuvée Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rosé

Henry & Hunter Shiraz Cabernet

BEER

Swan Draught

HOT SPICED DRINKS

Mulled Cider

Mulled Wine

