

TOP DECK LUNCH



ENTRÉE

Tiger prawns with shaved fennel, dill, capers & black caviar dressing (GF)

Mélange of sweet potato & pumpkin with shredded kale & couscous, fragrant herb vinaigrette dressing with rosemary, oregano, thyme, dried cranberries & crushed walnuts (V)

Spinach & ricotta light ravioli with salsa Napolitana & aged Italian Grana Padano (V)

MAIN

Barramundi fillet, gremolata rub, with a vegetable medley & lemon infused oil (GF available)

Australian tenderloin eye fillet centre cut served with rich seeded mustard jus (GF available)

Chicken suprême filled with wilted rocket, spinach & pumpkin, seasoned with lemon myrtle & white pepper

Middle Eastern slow cooked eggplant with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (V-GF)

DESSERT

Exotic stone – whipped coconut mousse with a tropical crèmeux insert on an almond sablé with yellow glaze & passion fruit marshmallow

Chocolate caramel – light chocolate, cold set cheesecake & smooth caramel inner layer with dark chocolate mirror glacé & Belgium chocolate disc

Lime twist – lemon and lime citrus mousse with a smooth lime centre on a buttery biscuit base

Sample menu & subject to change. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.