



TRE · AND Friday Lunches - sample menu

Crusty Bread / estate olives 6

Garlic Sour dough cob 12

Tarte Flambee

Originating in Alsace, France - this thin pastry base was topped with fresh local produce such as brie & Alsatian lardon. We are using fresh local produce for our take on this regional dish.

Smoked Salmon / leek sauté / cheddar 18

Gourmet Mushroom / spinach / creamy blue cheese 18

Entree

Duck Liver Pate / duck rilette / toasted rye / cornichon / spiced rhubarb 22

Spinach Gnocchi / spinach / pine nuts / sage v 18 / 26

Deep Sea Scallops / cauliflower panna cotta / pickled cauliflower / crisp 22

Mains

Pan Roasted Snapper Fillet / tomato ragout 36

Sous vide Duck Maryland / butter mash / pea / edamame / jus 32

Medium rare Grass fed Portland Beef / roasted garlic risotto 36

Sides

Duck fat potatoes 9

Roasted beans / almonds 8

Dessert

Rhubarb Tart / crème fraîche 14

Milk Chocolate Millefeuille / pinot noir soaked prunes 14

White Chocolate / berries / mango 14

Selection of Cheeses / estate grown fig paste 20