

mondays to fridays I2 noon - 2.30 p.m

MAINS

- includes choice of 2 sides

Pork Jowl En Papillote 20

- 12-hour slow-cooked with rosemary, garlic served with Pickled Ginger Hoisin Sauce

Barramundi A la Plancha 20

- with Salsa Verde

Char-Grilled Angus Ribeye

- with Bordelaise Sauce (bone marrow red wine reduction)

F U L L C I R C L SIDES

24

- a la carte for 6 dollars each

ratatouille w quinoa

greek salad w orange dressing

sauteé de champignon

chorizo potatoes

rustic beans stew

charred corn salsa

All prices are subjected to prevailing GST and service charge.