

Lunch Menu

2 Course 35pp

ENTREE & MAIN – or – MAIN & DESSERT

Entree

SASHIMI TUNA SALAD

quinoa, salad greens, wakame, soya vinaigrette, sesame

CRISPY SALT AND PEPPER SQUID

roasted garlic mayo, fresh lime (DF)

BRUSCHETTA

Buffalo mozzarella, San Daniele prosciutto, heirloom tomatoes, reduced balsamic

FREE RANGE BUFFALO WINGS

side of slaw, sticky New York spices, house ranch dipping sauce (GF)

SALADA

roasted baby beets, asparagus, goat's curd, crouton cacao, orange crumble, leaves (V)

Main

SEARED OCEAN TROUT

shaved fennel and roquette salad, tzatziki, roasted nuts and seeds (GF)

EYE FILLET (150 G)

bush tomato relish, scorched broccolini, kiplfer potatoes, sprouts, jus (GF)

SIGNATURE BURGER "THE WALRUS"

flame grilled Wagyu beef, Irish cheddar melt and salad on a soft brioche bun with house pickle side

WARM CHICKEN SALAD

flame grilled chicken with fresh herbs, scallions, steamed brown rice and tamarind dressing (GF)

PUMPKIN AND PESTO GNOCCHI

basil pesto, roast pumpkin, toasted pine nuts, fresh mozzarella (V)

Dessert

CLIFFORD'S SEASONAL CHEESE BOARD

single selected cheese with matching accompaniments

LUX HOUSE MADE GATEAUX, EVER CHANGING

Autumn berries and honeycomb

