

SET LUNCH MENU



Entrée

Curried seafood chowder (G), *grilled sourdough*

Thai fishcakes, *sweet + sour dipping sauce (G)*

Steamed prawn dumplings, *green chilli sauce, coriander, fried shallots*

Greek salad, *sheep's milk feta, tzatziki (G) (V)*

Main Course

Moo Brew beer battered or crumbed fish of the day, *chips, salad, tartare sauce*

Char-grilled Huon Atlantic Salmon, new potatoes, sweetcorn + avocado salsa, green Mexican sauce (G)

Chilli salt squid, quinoa tabbouleh, preserved lemon aioli

Scallop or vegetarian linguini, *chilli, garlic, parsley + rocket (gluten free penne available)*

Dessert

Lemon crème brûlée, *langue de chat (G)*

Apricot crumble, *vanilla bean icecream (G)*

Sticky date pudding, *butterscotch sauce, vanilla bean ice cream (G)*

Cheese plate, *wicked brie, lavosh, apple*

2 courses - \$30

3 courses - \$40

Please note that this menu is only available for groups of 12 people or more. If this menu is chosen all guests at the table must have the same menu. Please note that the lunch main dishes are a smaller size suitable for lunch. If larger meals are required please see our set dinner menu. The menu may change depending on the seasonal availability of fish and other ingredients.

(G) Gluten free dishes. Gluten free bread and penne also available.

(V) Vegetarian

BLUE EYE

