bacchus

LUNCH

flowerpot bread	14.00

starters

soup of the day – made fresh and changes daily	25.00
chicken liver pate with beetroot relish and toasted crostini	25.00
ceviche – fresh gurnard, lime, coconut cream, chilli and coriander	29.50
beef meatballs, hand crafted, on a madras sauce, poppadom and raita	28.00

lunch

risotto of asparagus and green pea with spinach topped with shaved parmesan, minted oil	37.50
fish of the day – fresh and changes daily, served on lemon herb cous cous	44.00
silver fern farms fillet steak cooked to your liking on mustard mash with salsa verde and red wine jus	45.00
silver fern farms lamb rump, oven baked, with a sundried tomato crust on tabbouleh, minted crazin caper dressing,	39.00
chicken waldorf salad – toasted walnuts, granny smith apple, celery and cos lettuce	36.50
polenta with roast field mushrooms, rocket, blue cheese, maple toasted walnuts, balsamic dressing	36.50

sides 12.00

shoestring fries | mesclun fresh salad | seasonal vegetables

one bill per table