

INFUSION

RESTAURANT & BAR

LUNCH MENU

Entrée

Traditional garlic bread with herb infused olive oil	8.50
Soup of the day with crusty bread (g)	11.00
Pan fried halloumi cheese w/ roquette fennel & grapefruit salad, olive crouton & tomato vinaigrette (v)	15.50
Salt & pepper calamari, prawns w/ green mango & papaya salad, tamarind and sweet chilli sambal (g)	19.50

Main Course

Provençal marinated chicken breast fillet w/ tossed Mediterranean vegetables & olive, tomato & capsicum jus	32.50
Crispy skin Atlantic salmon, avocado mango & prawns topped w/ Thai green curry sauce	34.50
Smoked tomato & goat's cheese tortellini in spicy tomato concasse, olive, basil and toasted pine nuts & parmesan wafers	27.50
220g Gippsland beef eye fillet, duck rilette, braised shallots, & grilled asparagus	32.50

Lunch Classics

Beef burger topped with cheese, tomato, fried egg and grilled onions, served with fries	18.50
Grilled eye fillet steak sandwich served with steak fries	24.50
Caesar salad cos lettuce, bacon, parmesan, croutons and poached egg	15.50
Caesar salad with chicken	19.50
Beer battered fish and chips, tartare sauce and garden salad	26.00

Dessert

Warm chocolate pudding with rich chocolate sauce and double cream	12.50
Sticky date pudding served in a rich butterscotch sauce served w/ vanilla bean ice cream	12.50
Baked filo pastry stack with orange & lemon custard, semolina and pineapple sorbet	12.50
Farmhouse cheeses served with lavosh and muscatels	
Two cheeses	18.50
Three cheeses	23.00
Four Cheeses	28.00

Poiters goat brie – France
Brique D'Affinois – France
Berry Creek Tarwin Blue – Victoria
Pyengana 14 month old cheddar – Tasmania

(g) Gluten Free (v) Vegetarian