



Lunch menu 2007

Cocktails

The Peppermint Paddywagon Iceberg vodka, Crème de Cacao and a dash of Crème de Menthe, shaken and served icy cold with a chocolate rim and a sprig of fresh mint	\$10
Pom Royale Pama pomegranate liquor and some lovely bubbly garnished with pomegranate seeds	\$9

First Course

Daily soup	\$8
Oven roasted Portobella mushroom tartine with braised shallots, fine herbs and vincotto drizzle	\$11
Spring lettuces in a lemon grapeseed oil vinaigrette	\$8
Shrimp and crab cakes on crunchy jicama-mango slaw and spicy coconut-lime emulsion	\$12

Sides -just for you or for sharing

Sautéed garlic rapini	\$5
Yukon Gold frites with Maldon salt and rosemary	\$5

Main Course

Spaghetti with tiger prawns goat's milk feta, lime-chili oil and organic rocket`	\$16
Muscovy duck leg confit with braised Savoy cabbage, flageolets and borlotti beans and Dijon crème fraîche	\$17
Mildred's club sandwich with crispy pancetta, smoked chicken, avocado, arugula and chipotle aioli served with taro root chips	\$15
Fresh tilapia tempura with celery root slaw, rémoulade and frites	\$14
Clove-scented basmati Biryani with toasted cashews, portabella mushrooms and spinach leaves in a red lentil broth with fig and date chutney	\$15
Braised beef in a Madras curry with couscous, Swiss chard and cucumber raita	\$15
Mildred Pierce 'Burger and Fries' topped with old cheddar and red onion marmalade	\$14
Daily fresh fish	\$17