



URBAN PARK

2017 July set lunch (1+2+3)

serves from 12:00 -15:00 hrs

1 .starter

the chef's daily soup
black truffle wild mushroom soup
shredded red cabbage apple slaw salad
smoked salmon mesclun salad

served w/ fresh baby cress
black truffle oil, crispy mushroom chip **(+\$19)**
shredded pineapple with low fat yoghurt dressing
smoked salmon, vinegar dressing, mixed vegetable **(+\$19)**

2 .main

red quinoa battered fish n' chip
63°C poached egg carbonara pasta
all day "hangover" BIG breakfast

wild mushroom tortellini
butcher's cut cheddar burger
slow cooked pork loin bacon wrap
"fresh catch of the day" seafood pasta
pan-seared king salmon fillet
gratin boston rock lobster penne

double sole fillet, tartar sauce, mushy pea, skinny fries
soft poached egg, bacon, parmesan cream sauce
2 eggs any style, pork sausage, bacon,
grilled tomato, hash brown, baked bean, toast
portabello, black truffle, chicken stock **(+\$19)**
sauteed onion, bacon & skinny fries **(+\$19)**
crispy bacon, mixed slaw salad **(+\$29)**
mussel, cutterfish, prawn, tomato reduction **(+\$49)**
sautéed mixed vegetable, tomato salsa **(+\$49)**
smokey bacon, melted double cheddar, parsley **(+\$79)**

3 .sweets

the chef's daily dessert
vanilla panna cotta
espresso tiramisu

sweet of the day
fresh strawberry sauce, mixed berries **(+\$19)**
dash of bailey, mascarpone cream **(+\$29)**

complimentary freshly brewed coffee / cappuccino / latte
OR crafted hot / iced tea / milk tea

\$ 99 for 2 courses (select from any 1 / 2 / 3)

\$ 119 for 3 courses (select from any 1 / 2 / 3)