



Lunch Set Menus

\$60 PER PERSON

ENTRÉE AND MAIN

MINIMUM 15 PEOPLE MAXIMUM 30 PEOPLE

ENTRÉE CHOICE OF

CARPACCIO hand cut Harvey beef with lemon, black pepper, parmesan and horseradish [GF]

CEVICHE of line caught king fish and hanabi scallop, mixed lettuce leaves and karkalla [GF, DF]

MAIN CHOICE OF

MT BARKER CHICKEN BREAST on mushroom pavé, green pea, caramelised parsnip, spiced cashew and truffle oil [GF, N, DF]

WEST COAST GOLD BAND SNAPPER with green tea noodles, greens, crisp lotus root and soy [DF]

RED QUINOA AND BLACK RICE with walnut filled zucchini flowers field mushroom, asparagus and black vinegar [V, GF, N, DF]

SIDES SHARED ON THE TABLE

GREENS steamed and dusted with roasted pepitas [V, GF, DF]



\$60 PER PERSON

MAIN AND DESSERT

MINIMUM 15 PEOPLE MAXIMUM 30 PEOPLE

MAIN CHOICE OF

MT BARKER CHICKEN BREAST on mushroom pavé, green pea, caramelised parsnip, spiced cashew and truffle oil [GF, N, DF]

WEST COAST GOLD BAND SNAPPER with green tea noodles, greens, crisp lotus root and soy [DF]

RED QUINOA AND BLACK RICE with walnut filled zucchini flowers field mushroom, asparagus and black vinegar [V, GF, N, DF]

SIDES SHARED ON THE TABLE

GREENS steamed and dusted with roasted pepitas [V, GF, DF]

DESSERT CHOICE OF

HIBISCUS SOAKED SAFFRON CAKE with orange marmalade and whipped custard [GF, V]

RAMBLA'S CRÈME CATALINA with honeycomb and strawberry [GF, V]