drinks & co.
Central Boulevard

BUSINESS SET LUNCH

2 course $28++ / 3 course $32++

STARTERS

Australian Butternut Soup (V)
pumpkin pureé, crispy toast, pine nuts, olive oil with toasted bread
(Available only on Mondays, Wednesdays, Fridays)

Cream of Mushroom (V)
creamy mushroom pureé, crispy toast, plant based 'bacon' bits, olive oil
(Only on Tuesdays & Thursdays)

or

Smoked Duck & Spanish Peach Salad
smoked duck, sweet juicy peach, walnut, arugula, dark cherry vinaigrette

or

Wholesome Spanish Anchovies Toast
healthy omega 3 white anchovies, toasted bread, onion marmalade

MAIN COURSES

New Zealand Striploin with Café de Paris Butter (Add $3)
180g striploin, smashed potatoes, leek flower, premium butter

or

Duck Confit Pappardelle (Add $3)
200g duck leg, pappardelle, shaved fennel, brown tomato sauce

or

New Zealand Hake Fish in Light Curry Cream
150g pan-seared hake fish, baby potatoes, confit shallots, mussels,
light curry cream, con salsa

or

Indonesian Ayam Bakar (Grilled Chicken)
sambal baked boneless chicken thigh, onions, achar,
vegetables curry, fragrant jasmine rice

Chickpea Stew (Mediterranean Stew) (V)
braised chickpeas, spiced tomato stew, arugula, baked egg, crispy bread

DESSERTS

Mango Basque Cheesecake
mango flavoured cheesecake, butter crumbs, vanilla ice-cream
(Mondays, Wednesday & Fridays only)

Home Made Apple Cake
granny smith apple sponge, caramelized apples, butter crumbs, vanilla ice cream
(Tuesdays & Thursdays only)

wifi password : Wineiswisdom

inform our service associates if you have any special dietary requirement

all prices are subject to 10% service charge and prevailing GST