

(GF—Gluten Free, GFA — Gluten Free Available, DF—Dairy Free, V—Vegetarian, VEG—Vegan)

# Luncheon



**2 Courses for 35.0 OR 3 Courses for 45.0**

## Entree

(GF, DF) Grilled Chicken, Rice Noodle, Cashew, Pink Ginger, Apple and Mescaline Salad. Honey Soy Emulsion.

OR

(GF) Twice Cooked Duck Meat, Shallot and Wild Mushroom Risotto. Garlic and White Wine Cream Sauce.

OR

(V, GF) Roasted Pumpkin, Binorie Feta, Roasted Tomato and Baby Spinach Tiaan. Reduced Balsamic.

OR

(GF, DF) Salt 'n' Pepper Squid. Macadamia, Akudjura, Confit Orange and Cucumber Salad. Orange and Lemon Myrtle Vinaigrette.

## Main

(GF) Char-Grilled Rump Steak, Potato Mash and Steamed Vegetables. Red Wine Jus.

OR

(VEG, GF, DF) Zucchini and Sweetcorn Fritter, Layered Grilled Vegetables, Baby Spinach and Avocado. Reduced Pumpkin Balsamic.

OR

(GF) Chicken Breast, Kipfler Potatoes and Roasted Vegetable Melange. Sauce Buerre Blanc.

OR

(GF) Pan-Fried Barramundi Fillet, Wattleseed Mash and Steamed Asparagus. Bushman's Bearnaise.

## Dessert

Passionfruit Creme Brulee, Caramel Ice Cream and Confit Orange. Biscotti Finger

OR

(GF) Vanilla Bean Panacotta, Turkish Delight Ice Cream and Macerated Strawberries.

OR

(GF, DF) Poached Pear in Red Wine Syrup, Wildberry Sorbet and Berry Compote.

OR

(GF) Steamed Flourless Chocolate Pudding, Butterscotch Sauce and White Choc Ice Cream. Chocolate Filigree.

Chef de Cuisine — ADAM GIBSON

© Copyright Ducks Crossing 2010™

10% Surcharge Sundays and Public Holidays. No Split Bills, One Bill per Table.