

EST 2024

THE BUSINESS LUNCH

CANTERBURY BEEF T-BONE* 400g, grass-fed, hand-picked	\$30
HOMEMADE PIE Puff pastry served with a green salad	\$20
EGGPLANT LASAGNA Ricotta, courgette and spinach, w/ a homemade basil pesto	\$20
FRENCH BAGUETTE Shaved beef w/ a creamed horseradish sauce and red wine dipping jus	\$20
TRUFFLED CHICKEN Served in a creamy Mascarpone truffle sauce w/ sautéed mushrooms	\$20
CRISP COS Lettuce, tomatoes, cucumber, bacon, crispy onions and shredded chicken topped w/ our	\$20
homemade pomegranate vinaigrette	1

## **SIDES - \$10** Green beans Potato Gratin

Rocket salad Mushrooms **Cauliflower Cheese** 

## **SAUCES - \$5**

**Creamy Mushroom Sauce** Salsa Verde **Green Peppercorn Sauce** 

\*Availability of this cut may vary depending on our local supplier. Please ask our staff for details.