



SEAFOOD LUNCH

Sunday, 11<sup>th</sup> of May 2025 140pp | 12pm - 3pm

# CHILLED

A grand seafood tower, showcasing the finest from the sea. Perfect for sharing!

Appellation Oysters, Lobster, Tiger Prawns, Japanese Scallops, Hamachi Kingfish Served with Signature Sauces and Citrus

## MAINS

Choose one of our delicious mains.

# WAGYU BEEF CHEEK MASSAMAN

Pickled Daikon, Fried Shallot DF

## CONE BAY BARRAMUNDI

Sambal, Nuoc Cham, Lime GF, DF

### **ROASTED CAULIFLOWER**

Yellow Curry, Tofu, Tomato, Shallot, Fresh Herbs VG

# SIDES

Perfect shared accompaniment to complement your main.

**RICE & BROCOLLINI** 

# **SWEET**

A delicious treat to share!

#### STICKY TOFFFF PUDING

Coconut Ice-cream, Walnut Crumble, Mascarpone

# BUBBLES

Celebrate mum and toast to the occasion!

NV Chandon Brut \$14

NV Chandon Brut \$70

NV Taittinger "Cuvee Prestige" \$176

## $V-VEGETARIAN \\ | VG-VEGAN \\ | DFO-DAIRY \\ FREE \\ OPTIONAL \\ | DF-DAIRY \\ FREE \\ | GF-GLUTEN \\ FREE \\ | GFO-GLUTEN \\ FREE \\ OPTIONAL \\ | DF-DAIRY \\ FREE \\ | DF-GLUTEN \\ FREE \\$

Our food may contain milk, eggs, wheat, peanuts, and tree nuts. Please inform our team of any allergies. While we try to accommodate dietary needs, trace amounts may be present. A 1,95% surcharge applies to credit card payments. A 15% surcharge applies on Sundays & public holidays. All prices are in AUD & include GST.



# <u>langlands</u>

