


AT THE
VICTORIA STORE
LUNCH MENU

House-baked mini ciabatta loaf w a selection of dips \$17.00

Duck liver pâté, ploughman's relish w crisp crostini \$18.50



Market fish w minted pea & spinach risotto, lemon coriander butter \$25.00

Pulled beef & mushroom creamy ragu, pappardelle pasta,
roquette, crispy capers, pecorino \$24.00

Semi dried pesto marinade chicken breast open focaccia sandwich w tomato,
bacon, garlic aioli w shoestring fries \$23.00

Salad of crispy pork belly, red cabbage slaw, lime, coriander & mint dressing, crisp
wonton, toasted cashew nuts \$25.50

Israeli couscous w roast pumpkin & zucchini, olives, whitloof, roquette, feta & apple
vinaigrette \$21.00

Chargrilled prawn cutlets on a bed of brown rice cucumber, cherry tomatoes,
olives w tzatziki dressing, on roti \$24.00

Salmon gravlax cured in orchard fruits, beetroot sorbet, horseradish aioli,
pickled fennel watercress \$24.00

Eggs benedict w hollandaise sauce, English muffin, spinach
w bacon \$18.00
w salmon \$22.50

◆ **SIDES** ◆

Shoestring fries w garlic aioli \$9.00

Salad leaves, parmesan, rosemary croutons, green olive dressing \$8.50

◆ **DESSERTS** ◆

Crème brûlée of rhubarb, raspberry gel & meringue \$16.00

Spiced ginger carrot square, caramel anglaise, manuka honey ice cream and salted
caramel brittle \$16.00

Chocolate mirror glaze tart, cherry coulis, chocolate soil, crèmeux \$16.00

Selection of Evansdale cheese, fruit walnut crostini, quince paste \$19.50

Please advise if you have any special dietary requirements.