

Lucille

Executive Chef & Pastry Chef Ryan Short joins the Lucille team for

Mother's Day ~ Sunday May 12th

Featuring Gippsland produce and his love of pastry

SAMPLE LUNCH MENU

\$99 for 3 courses | \$45 for children under 12

Includes live music by pianist, Joseph Bourke

SHARED ENTRÉE

- Ryan's House Made Focaccia served with
~ House made Gippsland Dairy butter (v)
- ~ Honey baked ham, house made from pork shoulder, herb sauce
- ~ Whipped ricotta heirloom tomato and basil oil (v)
- Roasted Baby Eggplant yoghurt, agrodolce (v)
- Noojee Trout Tartare horseradish, chives, cucumber

CHOICE OF MAIN COURSE

- House Made Ricotta Gnocchi heirloom courgettes, peas and mint (v)
- House Made 'Hand-Rolled' Pici prawn '3 ways' ~ bisque, cutlets and king prawn, charred corn
- Corner Inlet Flathead brussels sprouts and leek sauce
- Gippsland Duck Breast fregola, pine mushroom, hazelnut, jus
- Lamb Rump hispi cabbage, vermouth and tarragon sauce

Sides for the table to share:

- Thorpdale Potatoes smoked paprika mayo
- Salad of Lettuce, Herbs & Buckwheat truffle honey dressing

INDIVIDUAL DESSERT TRIO

- Brie Cheesecake fig and Tambo Valley honey
- Chocolate Marquise Jersey Milk ice cream, chocolate gavotte
- Narre Warren Montague Apple spiced sponge, white chocolate mousse

Separate Children's Menu will be available

Prices stated are inclusive of GST & Sunday surcharge

BYO wine is available, corkage charge \$15 per bottle