

# Chandon Harbour Long Lunch

## THREE COURSE

### CANAPÉS

#### SYDNEY ROCK OYSTER GF DF MSC

with Spanish sherry vinegar & chives

#### THAI CITRUS MARINATED PRAWNS GF DF MSC

with chilli & coriander

#### WILD MUSHROOM ARANCINI V

with basil pesto

### MAINS

To share

#### ROASTED BANGALOW PORK BELLY GF DF

with spiced coriander crackling & Asian slaw

#### QLD BARRAMUNDI GF MSC

with a medley of field mushrooms, wilted greens & Asian dressing

#### SPICE ROASTED CAULIFLOWER VG DF GF

with ras el hanout, beetroot crisps, charred aubergine & tahini dressing

*Vegan option available on request only*

### SIDES

To share

#### SWEET POTATO FRIES V

with truffle aioli

#### ORANGE & FENNEL SALAD V DF GF

with balsamic fig glaze

### DESSERTS

#### GELATO CART GF DF V

A selection of gelato

**(GF)** Gluten Free, **(DF)** Dairy Free, **(V)** Vegetarian, **(VG)** Vegan, **(MSC)** Sustainably Sourced

This is a sample menu and subject to change. The menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. This is a sample set menu and items are subject to change.