

CHANDON HARBOUR

Long Lunch

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*

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

**Vegan option available on request for dietaries.*

DESSERTS

GELATO CART

A selection of gelato

SIDES

To share

SWEET POTATO FRIES V

with truffle aioli

ORANGE & FENNEL SALAD V DF GF

with balsamic fig glaze

BEETROOT SALAD V

with Meredith goats cheese, mint & walnut

BREAD ROLLS

with Pepe Saya butter

(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.

CHANDON