

brasserie144&bar

Lunch

Crispy Pork Belly

homemade sweet chilli, soy and spring onions

\$16

Roast Chicken Sandwich

turkish bread, cos lettuce, caesar dressing, bacon, egg and chips

\$15

Mushroom Risotto

sour cream, basil and truffle oil

Entree: \$14 Main: \$23

Catch of the Day

steamed greens, smashed chat, lobster sauce

\$33

Mediterranean Salad

grilled vegetables, spinach and Meredith's goats cheese

\$14

Caesar Salad

cos lettuce, croutons, bacon, anchovy dressing, poached egg, parmesan

Traditional: \$14

Chicken: \$15

Prawn: \$16

Steak Sandwich

Porterhouse steak, spinach, onion jam, beetroot, mustard mayo on Turkish bread, chips

\$17

Minestrone Soup

traditional minestrone soup, parmesan twist

\$10.5

Green Lentil and Chorizo Soup

grilled ciabatta bread

\$10.5

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Dessert

Jaffa Crème Brulée

\$13

Strawberry Mille Feuille

with Armagnac mascarpone cream and berry coulis

\$13

Churros

Warm Spanish doughnuts served with chocolate whiskey sauce

\$13

Poached Pear

Red wine poached pear, almond tuille and clotted cream

\$13

Trio of New Zealand Ice-Cream

served in brandy snap basket

\$13

Aussie Cheese Platter

Gippsland Shadow of Blue, Tarago Double Brie and Watsonia Cheddar

accompanied by homemade lavosh

\$18