

LUNCH BY BLANCHE

WEEK #39 • SERVED MONDAY - FRIDAY 11.30 • 14.00
INCLUDING SALAD, SOUP, HOME BAKED BREAD, COFFEE & CAKE

WEEKLY

SLOW-ROASTED PORK TENDERLOIN 179:-

Chimichurri • grilled peppers • aioli • herb-roasted potatoes (E)

CHICKEN THIGH FILLET 169:-

Portobello mushrooms • roasted pumpkin • herb jus • butter-roasted parsnip (S,L,MP)

OVEN-BAKED SALMON 189:-

Roasted zucchini • basil sauce • Parmesan-flavoured potato purée (L,MP)

TOMATO RISOTTO 169:-

Burrata • basil • toasted pine nuts • balsamic glaze (L,MP,N)

ROASTED CAULIFLOWER 169:-

Hummus • chimichurri • charred lemon • grilled peppers

VEAL POLPETTE 179:-

With tomato sauce, herbs & linguine (GL,S,L)

DESSERTLY

CRÈME BRÛLÉE 105:-

Classic vanilla Crème Brûlée with a crisp & caramelized top (L,MP,E)

WE WORK WITH CAREFULLY SELECTED INGREDIENTS

Please let us know if you have any allergies or dietary preferences.
We're happy to adjust dishes where possible - just let us know!

{GL} Gluten	{C} Crustaceans	{E} Egg	{VE} Vegan	{LE} Legumes
{L} Lactose	{F} Fish	{SE} Sesame	{S} Sulphites	{MP} Milk Protein
{N} Nuts	{MO} Molluscs	{V} Vegetarian	{SP} Spicy	{CE} Celery