



LUNCH 3 COURSE PRE-FIXE MENU 45

Welcome Amuse-Bouche

CHILLED APPLE & CELERIAC CELERYROOT SHOT (v)

Local Granny Smith apple, Celery root, Almond milk, Almond Crumble

Starter

Choose One

HOUSE SMOKED SALMON RILLETTE

Smoked Salmon Belly, Dill, Cream cheese, Yogurt, Capers

THE PARLIAMENT SUMMER (v)

Grilled Local Organic Peach, Local Feta cheese, Arugula, Dill, Cucumber, Pepper flakes, Honey

SHRIMP CAKE

Remoulade, Shredded Romaine

Main

Choose One

TOMATO RED PEPPER GLAZED BEEF SKEWERS

Cajun seasoned Beef patty, Tortillas, Creamy garlic mashed potatoes, Chives, Red pepper aioli, Lime

SEAFOOD MARINARA LINGUINE

Cockles, Mussels, Calamari, Marinara sauce, Garlic, Shallots, Parsley, Parmesan

VEGETARIAN OPTION

EGGPLANT MILANAISE (v)

Crispy eggplant, Tomato-Garlic Yogurt, Lemon, thin potato fries

Sweets

GREEK FROZEN YOGURT

Greek Extra Virgin Olive oil, Local berry compote, Pistachio crumble



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