



E I C H A R D T ' S

PRIVATE HOTEL

Luncheon Club
12noon – 3.00pm

Prawn & Chorizo salad	20
Prawn cutlet and chorizo sausage <u>w</u> avocado, tomato & lemon Vinaigrette	
Tuna	20
Yellow fin tuna steak seared rare <u>w</u> shaved courgette, vine ripened tomato, Asian herbs & Nam Prik dressing	
Artichoke Salad	20
Marinated globe artichokes, soft boiled eggs, bresaloa, dukka & ciabatta	
Rib Fillet	20
180g grass fed fillet, warm new potato salad & dressed greens	
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Duck	22
Crispy skinned Canter Valley duck breast <u>w</u> puy lentils, carrot puree toasted pine nuts & baby roquette	
Seafood Chowder	26
Eichardt's legendary creamy seafood chowder	
Fish of the Day	25
Your waiter will advise you of our Chef's special	
Cheese	30
Selection of international cheeses, truffle honey combe, balsamic figs, fresh fruit	

*A 15% surcharge applies on Public Holidays*