

# ALCHEMY

Restaurant & Bar

## FUNCTION LUNCH

2 Course \$55pp    3 Course \$65pp

Artisan Bread with Whipped Butter

### Entrée | choice of

Beef Croquettes with Sherry Vinegar and Honey Dressing

Casareccie Pasta with Sautéed Garlic, Spiced Octopus, Calamari  
White Wine Sauce

Pork Belly with Charred Radicchio, Pine Nuts, Shallots and Apple Puree

Confit Duck Rilette with Braised Cherries, Brioche Bread and Spiced Almonds

### Mains | choice of

Fish of the Day with Green Olives, Grilled Zucchini, Peas, Spinach and Nduja,  
White Wine Sauce gf

Corn Fed Chicken with Truffles, Butternut Pumpkin, Parsnip, Savoy Cabbage  
Chicken Jus Gras gf

Three Cheeses Risotto with Roasted Pumpkin and Pumpkin Seed

Marinated Beef Cheeks with Button Mushrooms, Confit Shallots and Creamy Mash Potatoes

### Sides | to share

Shoe String Chips with Alchemy's BBQ Sauce

### Dessert | choice of

Coffee Marquise with Mascarpone, Orange Gel, Citrus Wafers  
and Chocolate Rocks agf

Crème Caramel with Spiced Baked Apple and Blackberry Gelato gf

Selection of Two Cheese with House Made Lavosh Bread and Pear Chutney

Affogato served with Vanilla Ice Cream and Liqueur agf

agf available gluten free | gf gluten free

please advise of dietary requirements