

# LURE

# DINE AROUND

# \$55

## FIRST COURSE Choose One

**CHARRED CORN & COCONUT SOUP** *Vegan*  
Charred corn, coconut milk, furikake, & chili oil

**AVOCADO & SESAME GREENS** *GF,V*  
Fresh mixed greens, avocado, radish, cucumber, maple tamari vinaigrette, local microgreens from Gronnestad Farm

## MAIN COURSE Choose One

**PRAWN TAGLIATELLE**  
Local Whole Beast 'Nduja pork sausage, gem tomatoes, Selva prawns, local fresh Bagga pasta, parmesan cheese, fresh basil  
**Add:** 5oz Flat Iron **\$16**, 3oz of butter basted scallops **\$15**, spiced chicken breast **\$12**

**RED THAI CURRY** *Vegan*  
Coconut milk, peppers, local oyster mushrooms from Gronnestad Farm, cauliflower & gem tomatoes, baby corn, rice  
**Add:** Spiced chicken breast

**FISH & CHIPS (2 PIECE)**  
Local Hoyne Brewing Pilsner battered cod, house tartar, lemon  
**Add:** Extra house tartar **\$1**

## DESSERT

**POT DE CRÈME**  
Callebaut chocolate, vanilla mousse, honeycomb toffee