

VENU RESTAURANT

ALA CARTE WEDNESDAY LUNCH

ENTREE

Soup of the day with house made bread (V) (GFO)	\$10
Ham croquettes with aioli	\$10
Gravlax with herb salad, mustard sauce, grissini sticks (GFO)	\$10

MAIN COURSE

Confit duck with polenta and braised red cabbage (GF)	\$18
Beef Bourguignon with mash (GF)	\$18
Market fish with sauce vierge and fennel salad (GF)	\$18
House-made pasta with sauce bolognaise or Napoli (V)	\$18

SIDES

Chips	\$8
Green salad (GF) (V)	\$6

DESSERT

Mango parfait with raspberry coulis and tuille (V) (GFO)	\$10
Apple rhubarb crumble with ginger ice cream (V) (GF)	\$10
Chai Crème Brulee (V) (GF)	\$10

V - Vegetarian

GF - Gluten free

GFO- Gluten free optional

Menu subject to change