

A.E. Cross

Lunch Menu

Soup du Jour *Seasonally Inspired* 8

Caesar Salad *Bacon, Anchovy, Lemon and Croutons* 11/15

Artisan Greens *Goat Cheese Bites, Tarragon White Balsamic* 11/15

Spinach Salad *Sundried Cherries, Mango, Avocado & Almond Citrus Yoghurt Dressing* 11/15

Yellowfin Tuna Poke *Sushi Rice, Edamame, Avocado, Mango & Radish* 22

Cobb Salad with Chicken *Ham, Egg, Club Cheddar Crumble, Tomato, Blue Cheese Dressing* 22

Crunchy Thai Salad *Red Cabbage, Carrot, Bell Peppers, Wonton Crisps, Red Onion, Tahini Dressing* 17 



Angel Hair Pasta *Garlic Flowers, Spring Peas, Lemon & Parmesan* 17 

Chickpea & Lentil Curry *Cauliflower Rice & Naan* 22

BBQ Mango Chicken *Coconut Rice, Tropical Salsa, Grilled Zucchini* 22

Seasonal Omelet *Market Vegetables and Steamed Potato or Salad* 18

Halibut *Lemon & Herb Beurre Blanc, Grilled Vegetables, Spaghetti Squash* 30

Calves Liver *Red Wine Jus, Mashed Potatoes, Pancetta & Pickled Crab Apples* 25

5oz Filet Mignon *Truffle Aioli, Agria Mash & Grilled Vegetables* 36