

# Cascades

## RESTAURANT



### DAILY SPECIALS

See our staff for daily specials

## LUNCH MENU

### TO START

<b>Warm Focaccia</b>	\$9
whipped cultured butter   v	
<b>French Onion Soup</b>	\$21
slow-braised onion consommé, gruyere, toasted croutons   lg*	
<b>Alpine Grazing Board</b>	\$42
cured meats, cheese, house-roasted nuts, pickles, hummus, crispbreads   lg*	

### MAINS

<b>Miso Pumpkin Rigatoni</b>	\$28
charred pumpkin, shaved fennel, blue cheese, candied walnut   v	
<b>Rainbow Trout (a)</b>	\$35
twice cooked, miso green beans, potato salad with cucumber, fennel and dill	
<b>Steak &amp; Frites</b>	\$42
250g porterhouse, cafe de paris, fries   lg*	
<b>Moules &amp; Frites</b>	\$34
mussels (a), tomato and garlic broth, tarragon, parsley, fries   lg*	
<i>add warm focaccia \$7</i>	

### SIDES

<b>Salade Verte</b>	\$12
mixed leaves, pickled shallots, mustard dressing   vg, lg	
<b>Frites</b>	\$12
rosemary salt, tarragon aioli   v	

### LUNCH

### COCKTAIL SPECIAL

Choose a cocktail from our classic cocktail list for \$20 with any main purchase

Please notify staff of any dietaries you may have. Although we endeavour to meet all dietary requirements, we cannot guarantee that our food will be completely allergen free.

Please note a 10% surcharge applies on public holidays.

v - vegetarian | vg - vegan | lg - low gluten | df - dairy free | \* - on request  
seafood origin | a - australian | i - international | m - mixed

