

# three

RESTAURANT BAR & GRILL

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## *premium lunch*

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2 courses for \$35 - 3 courses for \$42

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### *entrees*

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**PORTOBELLO MUSHROOMS (v) (gf)**

*Topped with creamy blue cheese,  
parmesan and walnuts*

**CHICKEN LIVER PATE**

*Toasted crostini, sherry jelly, citrus curd*

**SELECTION OF BREADS  
& HOMEMADE DIPS (dfo)**

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### *mains*

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**PORCHETTA (gf)**

*Cauliflower puree, honey glazed baby carrots,  
mushroom, apple, red wine jus, crackling*

**200gm RIB FILLET (gf) (dfo)**

*Hand cut chips, seasonal salad, red wine jus*

**TASMANIAN SALMON (gf) (df)**

*Beetroot puree, garlic chat potatoes, baby carrots,  
fennel.*

**VEGETARIAN MAIN OPTION ON REQUEST**

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## *desserts*

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**LEMON MERINGUE (gf)**

*Cheesecake, lemon curd, streusel, meringue*

**POPPING BUTTERMILK WAFFLES**

*Marshmallow gelato, redskin sauce and popping candy crumb*

**TRIO OF SORBETS (gf) (df)**

*Chefs selection of sorbets*

Cakeage \$2 per person | 15% surcharge on public holidays | Offers subject to terms and conditions  
| Additional charges for extras | No BYO

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RESTAURANT BAR & GRILL

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## lunch

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### mains

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Main / Drink / Dessert \$25 special

Choose from any Main or Burger / any Dessert / a Drink

**FISH & CHIPS (df) - 19**

Fresh fish in homemade batter, hand cut chips & seasonal salad

**LEMON PEPPER CALAMARI (gfo) (df) - 19**

Hand cut chips, seasonal salad

**MUSHROOM & CHEESE CROQUETTES (v) - 19**

Ratatouille, pecorino, fresh herbs

**SEAFOOD LINGUINI - 22**

Fresh seafood, white wine, garlic cream, parmesan

**SPAGHETTI BOSCAIOLA - 22**

chicken breast, mushrooms, bacon, garlic cream, parmesan

**CREAMY BEEF & MUSHROOM PAPPADALLE - 23**

Topped with parmesan

**CAESAR SALAD (gfo) - 19**

Cos lettuce, bacon, parmesan. croutons, egg – topped with chicken or calamari

**200gm BLACK ANGUS RUMP STEAK (gf) (dfo) - 24**

Hand cut chips, seasonal salad, red wine jus

**ROASTED BEETROOT, HALOUMI & QUINOA SALAD (v) (gf) - 19**

mixed leaves, house dressing (add grilled chicken \$6)

**SOUTH AUSTRALIAN MUSSELS (gfo) - 19**

Hand cut chips, warm bread

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### burgers

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All burgers \$19 Served with hand cut chips

**CLASSIC WAGYU BURGER**

Swiss cheese, bacon, pickles, cos, tomato, onion, aioli, ketchup

**CHICKEN CLUB BURGER**

Swiss cheese, bacon, cos, tomato, onion, aioli

**THREE'S BATTERED FISH BURGER**

Fresh battered fish, cos, tomato, onion, pickles and tartare

**MUSHROOM & BLUE CHEESE BURGER**

Cos, tomato, onion

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**EXTRAS**

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**HALOUMI - 4**

**FRIED EGG - 2**

**DILL PICKLES - 2**

**BLUE CHEESE SAUCE - 3**

**BACON - 3**

**ONION RINGS - 4**

**SWISS CHEESE - 2**

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## desserts

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**CHOCOLATE MOUSSE - 6**

**MIXED BERRY PAVLOVA - 6**

**VANILLA PANNA COTTA - 6**

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## drinks

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**LUNCH SPECIAL DRINKS OPTIONS**

285ml Tap Beer | XXXX Gold | Hahn Premium Light

Hightide red or white wine | Soft Drink