

LUNCH MENU

Wednesday – Friday only | up to 8 pax

85 pp | Your choice of one entrée, one main, one side paired with a glass of wine

ENTRÉE

Kingfish Crudo, Pickled Rhubarb, Buttermilk & Pink Peppercorn Dressing

Good Grown Mushrooms, Comte Curd, Porcini Cookie, Shitake Marmalade

Woodfired Lamb Belly, Carrot Butter, Pickled Fennel, Fermented Blueberry Sauce

Roast Tiger Prawn with Fermented Chilli Butter add 15pp

MAIN

Slow Cooked Smoked Wagyu Rump Cap, Pickled Kohlrabi

Miso Roasted Cauliflower, Burnt Leek, Toasted Yeast cream,

Falls Farm Radish, Chive Oil

Roast Coral Trout, Almond Cream & Sauce Jacqueline

SIDES

Compressed Baby Gem, Pecorino, Burnt Citrus Dressing

Shoestring Chips, Old Bay Seasoning, Tarragon Mayonnaise

DESSERT

Add 18pp

Long Stem Strawberries & Cream

Grilled Blackberry Parfait, Rosemary & Lavender Streusel, White Balsamic Ice Cream

Choice of One Cheese - Woombye Ash Brie, Cloth-bound Pyengana Cheddar or Riverine Buffalo Blue

served with Quince Paste, Lavosh and Muscatels