2 COURSE | 95

FESTIVE LUNCH 2026

3 COURSE | 120

SNACKS 2 pieces per serve

SPANNER CRAB MILK BUNS (A) | 32
Horseradish cream

HOUSEMADE WAGYU BRESAOLA | 30
Dill pickles, parmesan brioche

PREMIUM GRADED ROCK OYSTERS (A)

Yuzushu & black pepper mignonette
1/2 dozen | 48 dozen | 92

3 COURSE SET $90

HOUSEMADE PORK & PISTACHIO MORTADELLA
Date & apple jam, cognac pâté, grilled sourdough

12HR SPICE BRINED TURKEY BREAST
Chestnut & sourdough stuffing, maple glazed carrots

WHITE PEACH & STRAWBERRY PAVLOVA
Compressed & roasted fruits, mascarpone, crisp meringue

ENTRÉE

HIRAMASA KINGFISH CRUDO (A) *Sake & kombu jelly, finger lime, buttermilk dashi* | add caviar +25

GRILLED GARLIC SKULL ISLAND PRAWNS (A) *Shaved fennel, preserved lemon, pink pepper*

HANDCRAFTED BURRATA *Roasted stone fruits, pickled baby peaches, rosemary & olive crostini*

HOUSEMADE PORK & PISTACHIO MORTADELLA *Date & apple jam, cognac pâté, grilled sourdough*

TASTE OF THE SEA SHARING PLATE (A) | +40pp *(minimum 2 people)*
Rock oysters, skull island prawns, spanner crab, kingfish & tuna crudo, scallop ceviche

MAIN

12HR SPICE BRINED TURKEY BREAST *Chestnut & sourdough stuffing, maple glazed carrots*

HOT SMOKED DUCK BREAST *Poached black cherries, cauliflower blossom, roasted hazelnuts*

TWICE BAKED TRIPLE CHEESE SOUFFLÉ *Scorched tomato peperonata, candied black olives*

CRISPY SKINNED BARRAMUNDI FILLET (A) *Smoked eggplant, crispy chilli tofu, golden sesame*

JACKS CREEK 300G DRY AGED SIRLOIN *Grilled leeks, confit tomatoes, onion crisps* | +30

VEGETABLES & SALADS

ROASTED GARLIC POTATOES *Sea salt, parsley butter*

SUMMER VEGETABLE SALAD *Beans, greens, tomatoes, mustard & lemon vinaigrette*

DESSERT

VALRHONA DARK CHOCOLATE TART *Poached cherries, salted organic cream*

PASSIONFRUIT CRÈME BRÛLÉE *Panama passionfruit, jersey milk, toasted coconut butter cakes*

WHITE PEACH & STRAWBERRY PAVLOVA *Compressed & roasted fruits, mascarpone, crisp meringue*

CHEF'S CHEESE SELECTION *Three ripe cheeses, house-made fruit pastes & breads*

Please notify staff of any allergies you may have.
A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday). A 15% surcharge applies on Sunday and public holidays.