

THREE
COURSES | 110

FESTIVE LUNCH

WITH 2 HOUR
BEVERAGE | 145

ENTRÉE

DUCK RILLETTE

Salt and pepper cauliflower, mustard fruits, red endive, sourdough toasts

BUFFALO MILK CHEESE

Stracciatella, burrata & ricotta, watermelon & papaya salad, green pistachio, sprouted wheat berries

KING SALMON TARTARE

Minted cucumber salad, mandarin & yuzu marmalade, durum wheat crispbreads

SPLIT & GRILLED YAMBA GREEN PRAWNS

White miso glaze, pickled radish, baby sweet corn, coriander shoots

MAIN

THIRLMERE FARM ROASTED TURKEY

Duck, sage & walnut stuffing, dried cherries, charred piccolino onions

STEAMED SNAPPER FILLET

Saffron & sunflower sauce, heirloom roasted carrots, cavolo nero

GRILLED WAGYU BEEF 6+

Beluga lentils, charred hispi cabbage, soy braised mushrooms, roasted pearl onions

TEARDROP PEARL BARLEY 'RISOTTO'

Crispy portobello mushrooms, pickled cauliflower, aged comte, charred onion & shitake broth

450g TASMANIAN DRY AGED RIB

Cooked on the bone, daikon radish salsa verde, braised mustard seeds, madeira jus
Supplement | 30

FOR THE TABLE

CRISP ROASTED KIPFLER POTATOES *Confit garlic and herbs*

STEAMED SUMMER GREENS *Salted citrus & Aleppo pepper dressing*

MIXED SUMMER LEAF SALAD *Lemon olive oil & chardonnay vinaigrette*

DESSERT

PISTACHIO 'CHEESECAKE' RASPBERRY SORBET

French chocolate, broken biscuits

COLD SET TOASTED COCONUT & LIME PUDDING

Roasted strawberries, Panama passionfruit, shaved cedro

CHEESE PLATE

Seasonal Australian cheeses, fig & apple chutney, smoked honey, crispbreads

*We care about your dietary needs. Please notify staff of any food allergies.
Please note a 7.5% discretionary gratuity charge will be added to the bill.*