
LUNCH MENU

PREMIUM GRADED ROCK OYSTERS

Fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 42 dozen | 82

Add Oscietra caviar | 8 each

HANDMADE POTATO & ROSEMARY BREAD

Whipped salted butter

3pp

ONE COURSE | 45 TWO COURSES | 70 THREE COURSES | 90

ENTRÉE

HIRAMASA KINGFISH CRUDO *Paella spices, spanner crab, calasparra rice, candied tomato, saffron & shellfish dressing*

HIBACHI GRILLED BEEF - WAGYU PASTRAMI BLACK OPAL F1 *Shaved fennel, artichoke cream, grape, salted egg yolk, reggiano*

TEA SMOKED PETUNA OCEAN TROUT *Flash seared rare, dutch cream potato, green onions, salted cucumber, labneh, garden mint oil*

GLAZED DRY AGED DUCK BREAST *Fragrant grains, plump golden raisins, za'atar spiced almonds, burnt orange*

ORGANIC JERSEY MILK RICOTTA & SPRING SHOOTS *Asparagus, heirloom zucchini, lavender honey, purple endive, charcoal grissini*

MAIN

STEAMED AQUINA MURRAY COD FILLET *Zucchini flowers, roasted hazelnut cream, teardrop barley, lemon & herb*

POACHED & GRILLED BANNOCKBURN CHICKEN BREAST *Sicilian caponata, confit garlic & lemon pangrattato, smoked paprika oil*

SLOW ROASTED WAGYU BEEF *Black garlic roasted field mushrooms, french shallots, scorched cherry tomatoes*

KINROSS STATION LAMB IN TWO STYLES *Slow roasted rump, house-made pancetta, vadouvan spiced carrots, apricot pickle*

CARAMELISED CAULIFLOWER & HAZELNUT RAVIOLI *Claypot roasted local mushrooms, charred leeks, reggiano, burnt butter*

SIDES

LIVING LETTUCE *Champagne vinaigrette, orange & fennel pangrattato* | 18

TWICE COOKED SWEET POTATO *Agave & Aleppo pepper glaze, coriander* | 18

SMOKED DUCK FAT ROASTED POTATOES *Rosemary salt, confit garlic* | 20

STEAMED GREENS *Roman beans, broccolini, pine nuts, lemon vinaigrette* | 18

DESSERT

VALRHONA DARK CHOCOLATE & STRAWBERRY NUT CRISP *64% Manjari cacao, strawberry jam, salted hazelnut caramel cream*

WHITE CHOCOLATE & PEACH BRÛLÉE *White chocolate & jasmine crème, roasted sticky plums, white peach granita*

ICED BLACK CHERRY CHEESECAKE *Aerated triple cream sweet cheese, chocolate crunch, scorched orange & black cherry jam*

NEW SEASON MANGO & RASPBERRY PAVLOVA *Whipped mango cream, mango sorbet, nitro crushed raspberries, chocolate meringue*

CHEF'S SELECTION OF CHEESE *Fig & apple chutney, spiced plum jam, toasted breads, seeded lavosh*

*Please advise staff of any allergies or dietaries you may have.
A fixed 10% staff gratuity will be added to the final bill for groups of 8+
A 15% surcharge applies on Sunday and public holidays.*