

LUNCH MENU

APPELLATION PREMIUM ROCK OYSTERS

White balsamic & chive dressing

6 | 38 12 | 74

HANDMADE BREAD | PUMPKIN CIAMBELLA

Whipped cultured butter, sea salt

3pp

SET LUNCH MENU | 75

POACHED SALMON & CURE OCEAN TROUT RILLETTE

Heirloom carrots, aniseed, lemon oil, carrot crisps

SLOW COOKED VEAL RUMP

Wilted winter greens, roasted mushrooms, cauliflower piquante

WARM APPLE & ALMOND CAKE

Valrhona white chocolate & blackberry ice cream

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

ENTRÉE

TORCHED YELLOW TAIL KINGFISH CRUDO *Salted cucumber & pear mignonette, bronze fennel, roe*

FLASH SEARED SCALLOPS & BACALAO *Salted murray cod, scorched peppers, confit garlic, black olive*

RARE BREED BERKSHIRE PORK *Pulled & pressed shoulder, maple bacon, ruby quince toffee, bitter leaves, mustard*

PORCINI & TRUFFLE CRUSTED CAULIFLOWER *Comté Gruyère cheese, white onion rice, fresh black truffle*

MAIN

SEARED QUEEN SNAPPER 'LA PLANCHA' *Salted tomato & paella spices, braised aniseed, pollen & oil, smoked paprika*

SLOW ROASTED LAMB RUMP *Cumin, cassia & coriander moghrabieh, lemon, yoghurt labneh, soft herb paste*

TWICE COOKED BANNOCKBURN CHICKEN *Butter poached & roasted breast, black cabbage, hand rolled chestnut gnocchi*

CARAMELISED PUMPKIN & SAGE AGNOLOTTI PASTA *Warm winter leaves, Japanese pumpkin, clay pot mushrooms*

SIDES | 12

ROASTED KIPFLER POTATOES *Pepe Saya butter, garlic, parmesan*

BRUSSEL SPROUTS & GRILLED HISPI CABBAGE *Hazelnut oil, dukkah*

BUTTER LETTUCE *Orange wine dressing, seeded sourdough crumbs*

DESSERT

VALRHONA CHOCOLATE MOUSSE & SPICED CITRUS MARMALADE *White chocolate & cardamom ice cream*

ROASTED STRAWBERRIES & COLD SET COCONUT *Organic almonds & roasted spices, alpine strawberry sorbet, basil jelly*

FROZEN MILK & HONEY *Buttermilk & blackberry semifreddo, poached winter fruits, clover pasture burnt honey*

CHEF'S SELECTION OF CHEESE *Burnt fig & apple chutney, vanilla apricots, toasted & baked breads, seeded lavosh*

*Please advise staff of any allergies or dietaries you may have.
An optional 7.5% staff gratuity will be added to the final bill.*