

SET LUNCH MENU 2 course \$45++ | 3 Course \$58++

APPETISERS

Choice of:

Lyonnaise Salad Crispy Lettuce | Bacon Crisps | William Pear Walnuts | 63°C Sous Vide Egg | Dill Mustard

OR

Baked Escargot Edible Shell | Escargot | Parsley Butter

OR

Assorted Heirloom Tomatoes (V) Heirloom Tomatoes | Ashed Goat Cheese Shallot Rings | Aged Balsamic Reduction

DESSERTS

Choice of:

Paris Brest Choux Pastry | Praline Diplomat | Hazelnuts

OR

Citrus Crème Brûlée Vanilla Pod | Orange Zest | Fresh Berries

MAIN COURSE

Choice of:

Seared Kuhlbarra Barramundi Creamy Polenta | Heirloom Carrots Crustacean Reduction

OR

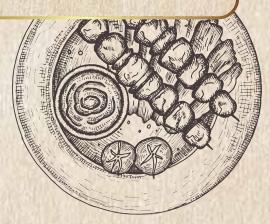
Braised Wagyu Beef Cheeks Smoked Potato Purée | Roasted Baby Vegetables Red Wine Sauce

OR

Prawn Tonnarelli Nero Squid Ink Tonnarelli | White Wine | Garlic Chilli | Kelong Prawns | Parsley

OR

Grilled Sweet Potato Steak (V) Smoked Eggplant | Pomegranate Almonds | Feta



All prices are subject to 10% service charge & prevailing government taxes. Please let us know if you have any allergies and/or dietary restrictions.