



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

