



LUNCH

Available Monday to Friday, 12pm-3pm

\$65 - 2 Course | \$75 - 3 Course

Includes a glass of wine, beer, or soft drink

TO START

Potato & rosemary focaccia, whipped sumac butter V

ENTREE

Scallop carpaccio

Green apple, roasted hazelnut, dill, miso emulsion, tomato & fennel concasse, finger lime, nori GF / DF

Mussel & crab spaghetti

Prawn bisque, confit heirloom tomato, tarragon & lemon thyme pangrattato

Beef tartare

Duck fat rosti, capers, gherkins, Dijon mustard, black truffle & porcini ketchup, shaved cured egg yolk GF / DF

Pan fried gnocchi

Sautéed Swiss brown mushroom, basil, sage & date brown butter, goats curd, pickled currants V

MAIN

Pan seared ocean trout

Kombu, kipfler potato, confit fennel, chive beurre blanc, smoked salmon roe GF

Chicken supreme

Roasted celeriac, seared brussels sprouts, pancetta crumb, ricotta, thyme jus GF

Wagyu striploin

Charred pearl onions, oyster mushroom & green pea fricassee, Jerusalem artichoke, herb dressing GF

Broccolini & pea risotto

Aged parmesan, tarragon & preserved lemon gremolata GF / V

SIDES

9 each

Fries, rosemary salt, black garlic & tarragon aioli DF

Pearl barley salad, toasted almonds, shaved carrot, feta, mint, pomegranate dressing V

Seared brussels sprouts & broccoli, café de Paris butter, grated bottarga V / GF

Nut Free - NF, Dairy Free – DF, Gluten Free – GF, Vegan – VEG, Vegetarian - V, Dairy-Free Option - DFO

**All menu items may contain traces of nuts, eggs, dairy & gluten*

All card transactions incur surcharges: credit cards 1.5%, debit cards 1%, AMEX 1.7% | There is a Public Holiday surcharge of 15%.



DESSERT

Valrhona Guanaja 70% dark chocolate torte
Hazelnut chocolate crumble & earl grey ice cream GF

Carrots & walnuts
Cream cheese mousse, carrot cake, toasted walnuts, cinnamon tuille, walnut ice cream GF

The Granny Smith
Crème fraiche parfait, compressed apple, Champagne sorbet, lemon balm GF, NF

Hazelnut frangipane tart
Vanilla poached pear, cinnamon & ginger ice cream

AFTER LUNCH

Petit fours	18
Two cheeses, muscatels, quince paste and biscuits	25
Affogato - Frangelico, Kahlua, Amaretto or Baileys	22

DIGESTIF

Cognac - Hennessy VSOP	15
Hennessy X.O	25
Napoleon Brandy	15
Galway Pipe	10
2018 Frogmore Creek Iced Riesling Dessert Wine	half bottle 49

TEA

Choose from our selection of Ronnefeldt tea's	9
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COFFEE

Lavazza	5.5
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CHILDREN'S MENU

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SOMETHING YUMMY

16

Battered fish & chips

Pasta Napolitano

Chicken nuggets & fries

SOMETHING SWEET

9

Selection of ice cream & sorbet

Chocolate cake, vanilla ice cream

DRINKS

5

Juice – orange, apple, pineapple

Hot chocolate

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