



## 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

*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 barramundi

*Braised lentils, burnt carrot purée, turmeric roasted cauliflower, curry leaf, shallot & tomato salad 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
---	---

## COFFEE

Lavazza	5.5
---------	-----

*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%.*



## CHILDREN'S MENU

Available Monday to Friday, 12pm-3pm

### 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

*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%.*