

## LUNCH

Available Monday to Friday, 12pm-3pm

Potato & rosemary focaccia, smoked truffle butter 7  
with marinated olives, beetroot hummus, dukkah V 14

### SMALL PLATES

Duck & chestnut ravioli 24  
*Pickled cherries, ricotta, sage butter sauce, crispy chicken skin*

Salt baked beetroot 22  
*Stracciatella, grilled zucchini, pickled currants, smoked hazelnut dukkah GF,V*

Warm tea smoked salmon 24  
*Horseradish cream, Avruga, scorched orange, fennel remoulade, dill GF, DFO, NF*

Seared scallops 26  
*Cauliflower puree, black pudding & hazelnut crumble, green apple, caper vinaigrette GFO, DFO*

Fried zucchini flowers 22  
*Preserved lemon & ricotta, roasted tomato stew, aged parmesan, black olive GFO, NF*

### LARGE PLATES

Kombu butter roasted barramundi 32  
*Braised baby gem, charred asparagus, petit pois a la francaise GF, DFO, NF*

Seared pork scotch fillet 34  
*Duck fat rosti, green apple chutney, salsa verde, cider jus GF*

Poached chicken supreme 32  
*Black garlic butter, polenta, charred corn, smoked maple, pancetta GF, NF*

Roasted lamb rump 38  
*Spiced pickled eggplant, green beans, mint, Aleppo labneh, almond cream GF, DFO*

Seared gnocchi 28  
*Roasted pumpkin, bitter red grapes, baby spinach, beurre noisette, parmesan, dukkah DFO*

### SIDES

Charred broccoli, asparagus, smoked peanuts, miso dressing GF, DF 12

Roasted potatoes, burnt onion aioli, chives, lemon thyme GF 12

Baby gem, parsley, white anchovy, croutons, shaved egg yolk, buttermilk dressing NF 12



### DESSERT

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| Coconut pavlova<br><i>Sudachi &amp; mango consommé, coconut sorbet, fresh mango, mint GF, DFO, NF</i>      | 22 |
| Honey & yoghurt mousse<br><i>Rockmelon compote, vanilla sponge, compressed honeydew, milk crumb GF, NF</i> | 22 |
| Miso caramel tart<br><i>Dark chocolate, black sesame tuille, Chantilly cream NF</i>                        | 22 |
| Peach melba<br><i>Warm almond financier, roasted peaches, raspberry sorbet, crème fraiche</i>              | 22 |
| Selection of house sorbets & ice creams with caramel popcorn & chocolate crumble <i>GFO, DFO, NF</i>       | 14 |

### AFTER LUNCH

|  |    |
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| 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             |
| Appleton VX                                    | 18             |
| Galway Pipe                                    | 15             |
| 2018 Frogmore Creek Iced Riesling Dessert Wine | half bottle 55 |

### TEA

|   |   |
|---|---|
| Choose from our selection of Ronnefeldt tea's | 9 |
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### 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%.*