



LUNCH

Available Monday to Friday, 12pm-3pm

\$45 – 1 Course | \$65 - 2 Course | \$85 - 3 Course

Includes a glass of wine, beer, or soft drink & tea or coffee

SMALL PLATES

Tuna tartare

Green apple, pickled daikon, avocado & wasabi mousse, yuzu, miso kewpie, wonton chips DF, NF

Grilled king prawns

Confit garlic & dill butter, preserved lemon gremolata, Aleppo pepper GF, NF

Rolled lamb shoulder

Fennel puree, confit tomato, parsley, pickled eschalot & pea salad, roasted almonds GF

Pumpkin agnolotti

Whipped goats curd, madeira figs, sour currants, lemon & sage V, NF

Winter vegetable tart

Truffled ricotta, fine herb salad, hazelnut dressing V

LARGE PLATES

Seared barramundi

Parsnip puree, charred leeks, salsa verde GF, NF

Market fish

Lobster bisque, mussels, kipfler potato, baby spinach GF, NF

Confit duck leg

Baby beetroot, braised puy lentils, poached quince NF

Steak Frites

Scotch fillet MB4, porcini ketchup, roasted onion, frites, rosemary salt GF, NF, DF

Baked cauliflower

Grilled zucchini, hazelnut dukkah, pickled cauliflower, green tahini dressing GF, V

SIDES

Green beans, pepitas, eschalot GF, NF

14

Fries, rosemary salt, black garlic aioli DF, NF

12

Brussels sprouts, soft feta, hot honey, parsley, pickled currants GF, NF

12



DESSERT

Coconut pavlova

Sudachi & strawberry consommé, coconut sorbet, fresh strawberry, mint GF, DFO, NF

Honey & yoghurt mousse

Rockmelon compote, vanilla sponge, compressed honeydew, milk crumb GF, NF

Miso caramel tart

Dark chocolate, black sesame tuille, Chantilly cream

Apple tart tatin

Vanilla & cinnamon ice cream NF

Selection of house sorbets & ice creams with caramel popcorn & chocolate crumble *GFO, DFO, NF*

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
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
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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

Battered fish & chips	16
Pasta Napolitano	
Chicken nuggets & fries	
Selection of ice cream & sorbet	9
Children's petit fours	12
DRINKS	5
Juice – orange, apple, pineapple	
Hot chocolate	

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