



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

Salmon tartare

Nashi pear, 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

Braised beef short rib

Pickled red grape & walnut salsa, celeriac puree, Guinness & seaweed jus

Heritage beetroot salad

Witlof, poached quince, mint, whipped goats curd, toasted walnuts GF, V

Spring vegetable tart

Truffled ricotta, fine herb salad, hazelnut dressing V

LARGE PLATES

Seared barramundi

Parsnip puree, charred leeks, salsa verde GF, NF

Market fish

Tom yum lobster bisque, kipfler potato, baby spinach, smoked salmon roe GF, NF

Confit duck leg

Cauliflower, braised red cabbage, sultanas, madeira jus NF, GF

Steak Frites

Porcini ketchup, roasted onion, frites, rosemary salt GF, NF, DF

Pumpkin & sage ravioli

Madeira figs, sour currants, soft feta, chives, aged parmesan, shaved cured egg yolk NF, 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

Coffee crème brûlée

Banana semi freddo, crushed walnuts, tuille, meringue GF

Pistachio panna cotta

Mandarin gel, matcha cream, fresh mandarin, lemon balm GF

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
---	---

COFFEE

Lavazza	6
---------	---

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	

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%.