

3 course 180 NET

Monday to Friday 12pm – 3pm

Excluding public holidays

Starters

Roasted capsicum and bocconcini on toast V

Pumpkin and ginger soup with fragrant coconut V

Tuna tartare with tabiko roe, wakami, avocado, miso mayo and lotus chips

Beef taco, avocado, mozzarella, tomato and jalapeno salsa

Charcuterie selection, olives, pickled onions, cornichons,
caper berries, olive grissini P 180++

Mains

Gnocchi with mushrooms, shaved parmesan and truffle oil V

Roast barramundi with Thai salad and spicy broth

Grilled rump, mediterranean dressing and crispy zucchini

Beef burger with cheese, salad cream, dill pickle, onion relish and fries

Rangers Valley New South Wales 300 day grain-fed sirloin 200g broccolini with anchovies,
chilli, almonds and lime dressing, smoky barbecue sauce 285++

Desserts

Vanilla bavaois, strawberries, touched meringue, candied almonds

Coconut panna cotta, star anise poached pears, pickled ginger

Passionfruit cheesecake, sheep's yoghurt, raspberry sorbet

Liquorice and lime bombe Alaska, liquorice jelly, sago, lime syrup

Cheese selection, served with accompaniments 120++

Sides 50++

Australian mixed leaf salad with eschallot and red wine dressing

Market vegetable

French fries with rosemary salt

Grilled corn with Manchego and chipotle aioli

Garlic mushrooms

3 course 300++

Monday to Sunday 12pm – 3pm

Available public holidays

Starters

Grilled vegetables, truffled corn, Puglia bocconcini, ginger bread wafers,
candied walnuts, honeythyme dressing V

Lobster bisque with prawn toast, smoked corn salsa and chipotle aioli

Tuna carpaccio with ginger and shallot dressing, Meredith dairy feta

Braised rendang short ribs, pappardelle, buffalo mozzarella, fragrant coconut

Free range egg omelette, snow crab, miso mustard broth, enoki mushroom and herb salad 140++

Mains

Pan fried potato gnocchi, corn, asparagus, zucchini, parmesan,
thyme, and truffle verjuice dressing V

Tasmanian salmon with tempura prawn, Thai salad and spicy broth

"Chicken Confidential" Gangnam style burger

Duck confit with caramelised pear, mash potato, truffle and verjuice sauce

Goulburn Valley Victoria pasture-fed tenderloin 180g
slipper lobster, crumbed asparagus, cafe de paris butter 470++

Desserts

Gooey chocolate tart with caramelised bananas and salted caramel ice cream

Coconut panna cotta, star anise poached pears, pickled ginger

Passionfruit cheesecake, sheep's yoghurt, raspberry sorbet

Liquorice and lime bombe Alaska, liquorice jelly, sago, lime syrup

Cheese selection, served with accompaniments 120++

Sides 50++

Australian mixed leaf salad with eschallot and red wine dressing

Market vegetable

French fries with rosemary salt

Grilled corn with Manchego and chipotle aioli

Garlic mushrooms