

Lunch Set Menu

3 course 300++

12pm – 3pm

Starters

Grilled vegetables, truffled corn, Puglia bocconcini, ginger bread wafers,
candied walnuts, honey thyme 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 caramelized bananas and salted caramel ice cream

Coconut panna cotta, star anise poached pears, pickled ginger

Passion fruit cheese cake, 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