



Lunch Menu | 11.45am til 3pm

Starters

Buffalo mozzarella cheese tomato local truffle bread (v) *	24
Housemade ricotta grilled focaccia local honey (v)	18
Teriyaki sashimi tuna potato croquette wasabi charcoal mayo	18
BBQ pork pancakes hoi sin sauce shallot (4)	18
Ulludulla blue fin tuna sashimi yuzu ponzu pickled ginger smoked wasabi mayo	20
BBQ Narooma octopus coconut cream nam jim dressing	20
Local kingfish avocado mousse pomegranate tequila jalapeno dressing *	22

Mains

Roast pumpkin tomato relish couscous salad pomegranate labne (v) *	28
Beer battered local black fish french fries tartare sauce leaf salad	28
Local mushroom & truffle pasta cultured cream sauce hazelnuts (v)	34
Pan-fried local jewfish sauteed greens bean cassoulet local mushrooms *	34
Chargrilled local blue fin tuna miso eggplant roasted sesame sauce *	34
Slow cooked Angus beef cheeks triple cooked chat potatoes carrot jus *	36

Dessert

Coconut pannacotta strawberry sauce almond crumbs *	12
Sticky date pudding toffee sauce vanilla bean cream	12
Basque burnt cheesecake caramelised apple praline	12
Crème caramel poached quince *	12

Cheese Board (for 2 pax)

Your selection of two cheeses (below), toasted organic fruit bread & preserve: <i>Hunter Belle Triple Cream Black Wax Cheddar Tilba Blue Holy Goat</i>	20
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Optional | \$55 Three Course Lunch Special

Your choice of any Entrée, Main and Dessert

NOTE- Our Lunch and Dinner Menus are changing weekly as we work with local suppliers to source the best seasonal produce. This menu is an example of what will be available to you at the time of your reservation...