



PLEASE NOTE – THIS IS A SAMPLE MENU

OUR MENUS CHANGE ON A WEEKLY BASIS DUE TO SEASONAL VARIATIONS/ MARKET AVAILABILITY

Lunch Menu | 11.45am til 3pm

\$65 Three Course Lunch Special | Your choice of any Starter, Main + Dessert

Starters

Tempura zucchini flowers ricotta smoked mozzarella local honey(v)*	18
Burrata Nan's tomato relish grilled housemade focaccia (v)	20
Local kingfish sashimi smoked mayo black vinegar dressing shallots *	20
Kingfish ceviche BBQ corn avocado chilli lime dressing wonton *	20
Master stock pork belly pickled cucumber chilli caramel Asian herbs	20

Mains

Panko crumbed chicken breast mushroom sauce baby gem salad	36
BBQ local market fish miso glazed eggplant potato puree *	38
Braised lamb shoulder ragu housemade pasta pecorino cheese	38
Wagyu rump cap (med/rare) polenta chips pepper sauce *	40

Dessert + Cheese

Trio of housemade sorbet superfood berry mango peach *	15
Vanilla pannacotta BBQ pineapple candied Sassafras chestnuts mint *	15
Sticky date pudding toffee sauce peanut praline vanilla bean ice-cream	15
Flourless chocolate cake chocolate brownie ice-cream burnt vanilla custard	15

Cheese for 2 ppl: Two cheeses (below), lavosh & preserve:

Fromage Triple Cream Tilba Vintage Cheddar Blue Goat Truffle Pecorino	22
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Children (ages 3-12yrs)

Cheesy Pizza (tomato & cheese) Crispy Chicken & Chips Cheeseburger & Chips	14
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| Please notify your waiter of food allergies or dietary requirements when your order is taken |
Gluten Free * (or can be adjusted to be G.F) | Fully Licensed (No BYO) | 1% Credit Card/ Split Bills