



## LUNCH MENU


Two course \$65

Three course \$75


### Entrée



Local cow's milk Burrata   
Green zebra tomaatoes | ruby grapefruit | truffle balsamic | pistachio granola


Citrus cured kingfish   
Nori | yuzu vinaigrette | melon | cilantro


Hand cut Darling River kangaroo tartar   
Ponzu | lime aioli | quail egg mi-cuit | shiso

### Main

Summer vegetable risotto   
Piquillo peppers | pepe saya mascarpone | kale chips | macadamia crumble


Cone Bay barramundi “au citron”    
Braised fennel | pickled red onions | confit lemon | citrus glaze


Corn fed chicken breast   
Tasmanian mustard mousseline | mizuna | apricots | elderflower sauce

Slow cooked Mirrool creek lamb shoulder “confit”   
Seaweed butter basted carrots | radish | topinambur | nasturtium







### Dessert






Citrus degustation  
Kaffir lime curd & sorbet | Yuzu sponge | white chocolate mousse

“4 Grand Crus Chocolate”   
Hazelnut pain de genes | opaline | caramel chocolate sorbet

Apricot & rosemary cheesecake   
Apricot compote | almond frangipane | almond milk ice cream

### Sides \$10

French fries   
Heirloom tomato salad | arugula | balsamic | olives   
Romaine lettuce hearts | toasted sunflower seeds | mustard & citrus dressing   
Sautéed forest mushrooms | parsley | confit garlic   
Stir fried broccolini | sesame & lemon   
Dutch cream pomme purée 

 Vegetarian  Gluten free  Sustainable seafood  Dairy free  Signature dish

*10% surcharge applies on public holidays*