



\$45 Three Course Set Lunch
Wednesday – Saturday

Entree

Buffalo Mozzarella, Green Tomato Gazpacho

Hickory Smoked Blue Mackerel with Beetroot Salad & Hazelnut Praline

Cured Ocean Trout with Brown Butter Mayo, Asparagus, Mint & Grapefruit

Southern Calamari, Blood Sausage, Gordal Olives & Chilli

Kingfish Carpaccio, Grapefruit Pearls, Cucumber Sorbet

Roast Quail Breast, Confit Leg with Pink Eye Potatoes & Enoki Mushrooms

Main

Potato Risotto with Asparagus, Peas & Watercress

'Fish n Chips' (Line Caught Deep Sea Flat Head, Triple Cooked Chips & Aioli)

Mulloway Roasted on its Skin, Ratatouille

Roast Grimaud Farm Duck Breast, Belgian Endive & Meyer Lemon Confit

Lamb Shoulder Slow Baked with Confit Red Peppers

Kurabuta Pork Neck, Boar Sausage, Braised Onions & Apple Puree

Dry Aged Angus Rump, Artichoke Puree, Roast Fennel & Cherry Tomatoes

Dessert

Moscato Granita, Muscatels, Vanilla Custard

Apple & Cinnamon Clafoutis, Calvados Ice Cream

Caramelised Brioche with Mascarpone Sorbet & Strawberries

Bitter Chocolate Chantilly with Poached Rhubarb

Raspberry Soufflé, White Chocolate Ice Cream

Chef: David Whitting

Consultant: Mark Best

10% surcharge applicable on Sunday
15% surcharge applicable on Public Holidays