

# LUNCH MENU

Main only 45  
Two courses 65  
Three courses 80

## FOR THE TABLE

Wild fresh oysters by Ewan McAsh, served with lemon, Szechuan and melon dressing **4.8 each** (Min 6)

Green olives, aged feta, baby basil 12

Robata grilled and ash smoked baba ganoush, sumac flat breads 14

...

## ... ENTRÉE ...

**Seared scallops**, seeded labne, fermented freekeh, lemon jam, sorrel oil

**Twice cooked Eugowra quail**, vadouvan spices, organic black barley, snake bean sambal, romesco

**Homemade silken almond tofu**, mushroom custard, wood ear mushrooms, burnt onion dashi

**Clarence River king prawns**, split and grilled, black bean and garlic butter

...

## ... MAIN ...

**White miso glazed king salmon**, sweet garlic, furikake, micro red cos, wakame oil, smoked soy

**Seared Geraldton kingfish**, dashi and horseradish braised baby vegetables, wild rice

**Borrowdale Farm pork neck**, pickled golden raisins, salt baked celeriac, local kales

**250g Cape Grim grass fed sirloin**, amasake glazed, hand chopped grilled eggplant, caramelised cashew

## SUPPLEMENT 20

**Dry aged grass fed 500g Cape Grim T-Bone**, served with house mustard, green horseradish miso, pickled hispi cabbage

## SIDES 12

Slow roasted cauliflower, aged feta, puffed rice

Fermented cucumber and freekeh salad, mint

Mixed leaves from Petite Bouche farm, lemon dressing

House sweet potato fries, chipotle mayo

Warm kipfler potato, wild roquette, pepita pesto, parmesan

Steamed broccolini and green beans, crushed ginger and chilli

...

## ... DESSERT ...

A plate of chocolate textures #6

"Dirty chai"

Hot passionfruit & milk chocolate bon-bon souffle, passionfruit ice-cream

Chefs selection of cheese, dates, compressed fruit, pastes and seeded water breads

## OUR BOX OF TRUFFLES AND SWEET TREATS 20

Please note a 7.5% discretionary gratuity charge will be added to the bill .