

est 2002

## LUNCH

### TO START

Gazander Oysters - natural or shallot mignonette (gf) (df) 5 each

Negroni cured ocean trout, black garlic, lime aioli, wild rice, pomelo 25

Greek Haloumi, roasted grapes, truffle honey vinaigrette, dry oregano (v) (gf) 23

Twice cooked quail, sweet corn puree, root vegetable ragu, shallots (gf) 24

House made parisian gnocchi, charred leek, broccolini, toasted hazelnuts, burnt butter, parmesan (v) 23

### MAINS

Fresh local fish of the day (gf) 39

Roasted heirloom carrots, saffron tahini, chimichurri, radicchio, farro (vgn) (gf option) 33

Crispy skin duck breast, grated beetroot, turnip puree, candied beetroot (gf) 38

House made squid ink linguine, local prawns, squid, zucchini, nduja pane fritto, basil 38

Signature Lamb Press, pancetta, green hummus, cauliflower, broccoli, cavalo nero, chickpeas (gf) 39

### DESSERTS

Salted macadamia ice-cream, caramelised jerusalem artichoke puree, white chocolate, artichoke chips 16

Rhubarb, Greek yoghurt, meringue shards, mascarpone, limoncello 16

Affogato - house made vanilla bean ice-cream, biscotti, espresso coffee 12

Add a liqueur to your affogato 8

Charleston Brie, lavosh, green apple, muscatels, quince 19

### TASTING MENU

Ready to indulge?

Let our chefs feed you with our 5-course Tasting Menu 95 pp

Additional cheese course 10 pp

Matching wines 65 pp

### EXTRAS

Seasonal greens, olive oil, whipped feta 13

Bitter leaves, pear, pickled red onion, vinaigrette 13

Crispy potatoes, rosemary salt 12