



Lunch Menu \$45pp

One of our signature mains, a side and a glass of house wine

Snack & Bites

Freshly Chucked Oyster, Mignonette Sauce, Lemon	7.5ea
Crispy Zucchini Flower, Honey ricotta Stuffing	8ea
Seared Scallops, in House XO Sauce, Chives	18
Sourdough Bread, Whipped Butter	4pp

To Start

Green Asparagus, Almond, Apple, Fresh Herbs	22
Angus Beef Tartare, Sundried Tomato, Olive, Zucchini, Sourdough Croutons	33
Hiramasa Kingfish, Cucumber Horseradish Dressing, Nasturtium Leaves	28
Ulladulla Bluefin Tuna, Dashi, French Radish	33

Mains

Sourdough Spaghettini, Confit Byron Bay Berkshire Pork, Parmesan Cream
Cowra NSW Lamb Rump, Broad Bean, Spring Peas
Arcadia NSW Free Range Chicken, Black Garlic, Grilled Leek, Albufera Sauce
Riverina NSW Dry Aged Angus Rump Cap, New Season Pickled Onion

Sides

Seasonal Lettuce, Pomegranate Molasses Dressing, Radish, Fresh Herbs
Shoestring Fries, Olson Sea Salt

Desserts

Dark Chocolate Hazelnut Tart, Chocolate Mousse, Hazelnut Praline	16
Meredith Sheep's Yoghurt Panna Cotta, Strawberry, Lemon Myrtle	14
Oven Baked Peaches, Vanilla Peach Syrup, Mascarpone Cream, Almond Milk Sorbet	15

Menu items are subject to change due to the seasonality of fresh local produce. For any dietary requirements, please consult your waiter for alternative options. 1.4% surcharge for all card payments is applicable.

Accor Plus privilege is not applicable to this menu.



Lunch Menu

Snack & Bites

Freshly Chucked Oyster, Mignonette Sauce, Lemon	7.5ea
Crispy Zucchini Flower, Honey ricotta Stuffing	8ea
Searched Scallops, in House XO Sauce, Chives	18
Sourdough Bread, Whipped Butter	4pp

To Start

Green Asparagus, Almond, Apple, Fresh Herbs	22
Angus Beef Tartare, Sundried Tomato, Olive, Zucchini, Sourdough Croutons	33
Hiramasa Kingfish, Cucumber Horseradish Dressing, Nasturtium Leaves	28
Ulladulla Bluefin Tuna, Dashi, French Radish	33

Mains

Sourdough Spaghettini, Confit Byron Bay Berkshire Pork, Parmesan Cream	33
Cowra NSW Lamb Rump, Broad Bean, Spring Peas	44
Arcadia NSW Free Range Chicken, Black Garlic, Grilled Leek, Albufera Sauce	38
Riverina NSW Dry Aged Angus Rump Cap, New Season Pickled Onion	50

Sides

Seasonal Lettuce, Pomegranate Molasses Dressing, Radish, Fresh Herbs	12
Shoestring Fries, Olson Sea Salt	12

Desserts

Dark Chocolate Hazelnut Tart, Chocolate Mousse, Hazelnut Praline	16
Meredith Sheep's Yoghurt Panna Cotta, Strawberry, Lemon Myrtle	14
Oven Baked Peaches, Vanilla Peach Syrup, Mascarpone Cream, Almond Milk Sorbet	15

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