



Lunch Menu \$45pp

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

Snack + Bites

East Coast Oysters, Mignonette Sauce	7.5ea
Corn Croquette, Queensland Blue Swimmer Crab Salad, Rouille	8ea
Crispy Zucchini Flower, Ricotta, Malfroy Honey	6ea
Sourdough Bread, Wiped Butter	6ea

To Start

Kingfish, Dashi Dressing, Pear, Radish, Shizo	32
Veal Tar Tar , Tuna Sauce, Cabbage Leaves, Caper Crisp	31
Burrata Cheese, Preserved Persimmon, Pumpkin Seed Pesto	24

Mains

Pumpkin Cavatelli, Sage Butter, Pine Nut Pangrattata
Dry Aged Angus Beef Rump Cap, Miso Mustard, Grilled Chestnut Mushroom
Poached Snapper Filet, Zucchini Flower, Butter Sauce, Black Olive
Cowra Lamb Rump, Cavolo Nero, Golden Raisin, Celeriac
Salt Baked Beetroot, Puff Pastry, Milawa Blue, Garden Herbs

Sides

Carrot, Orange Butter, Parsley
Seasonal Lettuce, Pomegranate Molasses Vinaigrette, Fresh Herbs
Shoestring fry's, Olson Sea Salt

Desserts

Rhubarb, Sheep's Yoghurt Ice Cream, Pistachio Sponge, Meringue	15
Chocolate Caramel Mouse, Fig Leave Ice Cream, Fresh Figs	17
Raspberry Pistachio Tart, Raspberry Mousse, Pistachio praline	16

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.