



Lunch Menu

Entrée & Main Course

or

Main Course & Dessert

Two Course- Forty Eight Per Person

Entrée, Main Course & Dessert

Three Course- Fifty Five Per Person

Entrée

*Creamy White Onion Soup
with green pea and sage tortellini*

*Duck and Foie Gras Terrine
with Hibiscus purée, onion confit, celery, coriander and toasted walnut bread*

*Pepper Cured Hiramasa Kingfish
with pickled radish, green apple, lemon-infused oil, shaved cucumber , yoghurt
and avruga caviar*

*Cauliflower Pannacotta
with roasted cauliflower, shaved asparagus, parmesan nage and cumin*

Main Course

Pan Seared Duck Breast

with French green lentils, pear, frisée, pickled cumquats, rosemary oil and date purée

Grilled Black Angus Eye Fillet

with roasted brussel sprouts, beetroot, pumpkin purée, liquorice reduction and celery shoots

Pan fried Market Fish

with celeriac purée, shellfish butter, broad bean and bacon fricassée and champagne veloute

Roasted Vegetable Rotolo

with mozzarella, capsicum, sauce stufado, currants, toasted pine nuts and fried herbs

Accompaniments

(Ten Dollars Each)

> Pommes Frites

> Green beans with sheep's milk feta and toasted pine nuts

> Mixed leaf, red onion, tomato and baby herb salad with French dressing

> Frisée, cucumber, apple, and dill salad with apple cider vinaigrette

> Roasted baby potatoes with garlic and rosemary purée

Dessert

Yoghurt Sorbet

with rosewater and strawberry soup, 'sous vide' strawberries, coconut dacquoise and rose petals

Honey Crème Brûlée

with Bridestowe lavender ice cream, macadamia crumb and caramelised apple foam

Pineapple and Almond Financier

with burnt orange parfait, pumpkin seeds, pine nut oil, sorbet and vanilla paper tuille