



Friday Lunch

2 Course 62

3 Course 69

Entrée

3 natural Pacific oysters, lemon

Hiramasa kingfish ceviche, miso, green chili, yuzu, crispy potato

Rannoch Farm quail breast, ras el hanout, barley, pickled zucchini, labneh

Carnaroli risotto, pumpkin, pepitas, gruyère cheese, chorizo, garlic flowers

Main Course

Local fish, cauliflower, Southern calamari, celery, lemon, black velouté

Honey-glazed duck breast, variations of beetroot, potato, fermented apple, rosemary

Wild Clover lamb, sweet potato, kale, sumac, preserved lemon & herb salsa verde

Green peppercorn potato gnocchi, grilled zucchini, capsicum,
pickled mushrooms, parmesan foam, fried roquette

Sides

Potato gratin, cream, garlic, onion & cheese 12

Paris mash, brown butter, parsley 10

Broccolini, oyster sauce, puffed wild rice, orange salt 10

Heirloom carrots, barley, tarragon butter 12

Assorted lettuce, pickled shallots, croûtons, honey balsamic vinaigrette 7.5

Dessert

Leatherwood honey brûlée, malt crumble, lavender, Hellyer's Road whiskey ice cream

Textures of rhubarb, buttermilk cream, milk crumb, raspberries, licorice root, infused whey

Bay of Fires cheddar, raisin jam, green apples, walnut bread, lavosh

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.