



## **Friday Lunch**

2 Course 62

3 Course 69

### ***Entrée***

3 natural Pacific oysters, lemon

Hiramasa kingfish sashimi, cucumber, avocado, ponzu dressing, soba noodles, sesame, finger lime, micro herbs, enoki mushrooms

Rannoch Farm quail breast, creamy black lentils, celeriac, walnut & apple granola, cabernet jus

House made falafel, panfried selection of Tasmanian mushrooms, caramelised onion, herb salsa verde

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.



### **Main Course**

Panfried local fish, carnaroli risotto, winter truffle, pumpkin textures, guanciale, lobster velouté, roquette

Honey glazed duck breast á l'orange, kipfler potatoes, orange, parsnip, compressed celery, duck & orange jus

Slow cooked Three Rivers lamb rump, sweet potato, asparagus, yoghurt, sumac, smoked almonds, red onion, wild Tasmanian garlic flowers

Green peppercorn potato gnocchi, kale, mushrooms, pickled shallots, green raisins, almond, parmesan foam

### **Sides**

House made potato gratin, cream, parmesan cheese, shallots & garlic **10**  
Paris mash, brown butter, parsley **10**

Broccolini, oyster sauce, puffed wild rice, pickled red chili **10**

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

### **Dessert**

Walnut & maple syrup tart, buckwheat pastry, red wine poached pear, sauce Anglaise, spiced goat's curd ice cream

Textures of rhubarb, honey crème brûlée, raspberry, milk crumble, licorice root, pistachio sponge

Coal River Farm Triple Brie, muscatel grapes, Tasmanian quince paste, apple, walnut bread, lavosh