

Three Course Lunch Menu \$75pp

First

***Courgette Blossom, Sun-dried Tomato, Green Olive,
Basil, Mozzarella & Baked Tomato Coulis***

***Seared Hervey Bay Scallops, Cauliflower Puree,
Blistered Baby Tomatoes, Asparagus Spears & Trout Pearls***

***Ginger Glazed Confit Duck Leg, Candied Lemon, Corn Puree
Baked Beetroots & Pickled Daikon***

***Cumin Crusted Seared Swordfish, Roasted Celeriac Puree,
Dashi, Green Beans, Pinenut & Basil Pesto***

Second

***Angus Beef Filet, Slow Cooked Beef Cheek, Champignons,
Pickled Baby Onions, Horseradish & Green Peppercorn Sauce***

***Herb Crusted Cowra Lamb Loin, Mint Yogurt, Pomegranate Seeds,
Cauliflower, Glazed Eggplant, Rosemary Jus***

***Yuzu Sesame Seed Crusted Atlantic Salmon, Pappadam,
Shiitake, Aromatic Coconut, Lime & Coriander***

***Porcini and Portobello Mushroom Risotto,
Fresh Chestnuts, Puffed Wild Grains & Marigold Flowers***

Sides

Mixed Seasonal Vegetables (\$9)

Hand Cut Chips (\$9)

Foraged Salad leaves, Pink Lady Apple & Pumpkin Seeds (\$9)

Third

***Warm Celeste Fig and Quince Custard Tart, Hazelnuts,
Rosemary Ice-Cream, Milk Crumbs & lemon Balm***

***Pistachio & Chocolate Opera, Chocolate Crème,
Strawberry Crisp, Rose & Strawberry Ice-Cream***

***Caramelised Josephine Pear Danish Swirl,
Lemon Thyme, Warm Ginger Custard & Pear Sorbet***

***Selection of Australian & International Cheeses
with Pears chutney & Homemade Lavosh***

We cater for dietary requirements & we have a vegetarian menu.

Executive Chef Zach Elliott-Orenn