

*Two Course Lunch \$55*  
*Birthday promotion Express Lunch*

*Appetiser*

**Freshly shucked Merimbula Oysters**  
**(4 @ \$16) (8 @\$32) (12 @ \$48)**

**Sourdough Bread & Smoked Cultured Butter \$3**

*Entrée*

**Hand Crafted Burratina, Tomato & Basil Coulis**  
**Confit Leek & Potato Croquette, Baby Beets**

**Grimaud Freres Duck Breast, Cauliflower Puree, Fig Jam**  
**Spiced Orange Witlof, Baby Watercress**

**Braised Wagyu Beef-Cheek, Celeriac Puree, Braised Carrot**  
**Caramelized Eschalot, Blistered Green Beans**

**Seared Hervey Bay Scallops, Pigs Head Sausage**  
**Burnt Apple Gel, Black Garlic, Pea Puree,**

*Main*

**Courgette Blossoms Pumpkin Filled, Baked Portobello Mushroom,**  
**Gorgonzola, iceberg lettuce, Red Pepper, Mixed Seeds**

**Sous Vide White Pyrenees Lamb Rump, Parsnip Puree,**  
**Persian Cows Feta, Minted Haricot, Mustard Jus**

**Market Fresh Fish, Prawn & Lemon Risotto with Garden Peas**  
**New Season Fennel & Avruga Crème Sauce**

**Grass-fed Black Angus Beef Fillet MB-4, Pot Au Feu of Oxtail**  
**Savoy Cabbage Colcannon, Leek Ash, Thyme Jus**

*Sides-\$12 each*

**Paris Mash**  
**Mixed herbs salad, Seeds, Cucumber, Tomato**  
**Twice-Cooked Chips with Rosemary Salt**  
**Sauté Broccolini with Ginger Soy & Almonds**

**Desserts Add on**

**Choose to Indulge in a Dessert \$13**

**OR**

**Selection of Australian & International Cheeses**  
**With Pear Compote & Homemade Lavosh \$26**