

# *Three Course Lunch Menu \$88*

*Stone Baked Bread with Smoked Butter*

## *Appetiser Supplement*

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

## *Entrée*

**Courgette Blossom Stuffed with Stracciatella Cheese,  
Blistered Vine-ripened Tomatoes, Olive & Herb Snow**

**Atlantic salmon, Yuzu Sesame Seeds, Avruga Caviar,  
Aioli, Tomato, Avocado Salsa, Aromatic Sauce**

**Shou Hsing Muscovy Duck and Quail Breast, Sugar Plum  
Broccolini, White Bean Puree, Pickled Cucumber**

**Seared Hervey Bay Scallops, Berkshire Pork Belly,  
Black Garlic, Cauliflower puree, Nashi Pear**

## *Main*

**Wild Mix Mushroom and Garden Pea Risotto,  
Parmesan, Porcini Truffle Oil, Micro Herbs**

**John Dory Fillet, Fondant Potato, Avocado,  
Garlic Prawns, Tomato & Chive Sauce**

**Herb-Crusted White Pyrenees Lamb Loin, Pumpkin,  
Potato Galette, Mint yogurt, Rosemary Jus**

**Black Angus Beef Fillet, Paris Mash, Asparagus,  
Cream Spinach, Dutch Carrot, Red Wine Jus**

## *Sides- Supplement \$12 each*

**Twice-Cooked Hand Cut Chips with Rosemary Salt  
Sauté Broccolini with Garlic & Roasted Almond  
Pink Lady Apple & Pumpkin Seed Micro salad**

## *Dessert*

**White Chocolate Cheesecake, Brunt Butter Crumbs  
Summer Berries, Chocolate Sorbet**

**Cherry Chocolate Bon Bon, Yoghurt Sorbet  
Chocolate soil, Meringue, Fresh Cherry**

**Salted Caramel Semi-Freddo, Toffee Banana,  
Caramel Nut Popcorn, Chocolate Choux Puffs**

## *Cheese- Supplement \$12*

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