

*Three Course Lunch \$75*

*Two Courses \$60 (Entrée and Main only)*

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

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

*Entrée*

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

**Grimaud Freres Duck & Quail, Cauliflower Puree, Fig Jam  
Spiced Orange Whitloff, Baby Watercress**

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

**Seared Hervey Bay Scallops, Char Siu Chicken Wings  
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**

*Dessert*

**White Chocolate Cheesecake, Burnt Butter Crumb  
Spring Berries, Lemon Balm, Chocolate Sorbet**

**Warm Lindt Chocolate Tart, Fresh Raspberries,  
Hazelnut Praline Chiboust, Strawberry Ice cream**

**Pistachio & Coffee Dacquoise, Bailey Ice cream  
Chocolate & Pistachio Crumbs, Coffee Gel**

*Cheese-\$12*

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