

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

Medjool Date Pudding with Vanilla ice-cream
Caramelized Fig, Salted caramel sauce

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