

Three Course Lunch \$33

Appetiser

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

Sourdough Bread & Smoked Cultured Butter \$3

Entrée

**Meredith Goats Cheese Cloud, Heirloom tomatoes
Smash Avocado, Crispy Ash Brioche, Micro Basil**

**Atlantic Salmon Tartare, Popcorn Prawns, Baby capers,
Cornichons, Brandy Marie Rose sauce**

**Hibachi Grill Wagyu Beef Striploin MB-8, Garlic hummus
Salt baked Carrots. Beetroot Vinaigrette, Persian Feta**

**Seared Hervey Bay Scallops, Berkshire Pork Belly,
Black Garlic, Pea Puree, Chorizo, Nashi Pear**

Main

**Courgette Blossoms Pumpkin Filled, Baked Portobello Mushroom,
Gorgonzola iceberg lettuce, Red Pepper, mixed seeds**

**Trio of Free-Range Birds Quail, Duck and Chicken, Cauliflower Puree
Pickled Fennel, mulberries, Star Anise, Szechuan Pepper jus**

**Mix Market Fresh Fish and Seafood of The Day, Baby Spinach
Marinated Provincial Vegetables, Basil Pesto and Aioli**

**Black Angus Beef Fillet MB-4, Foie Gras Parfait, White Asparagus
Confit Garlic, Thyme Fresh Morel Mushroom Sauce**

Sides- ft \$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**

Cherry Chocolate Bon Bon, Yoghurt Sorbet

Chocolate soil, Meringue, Cherry Compote

**Kensington Mango Semi-freddo, Pistachio Biscuit
Coconut & Raspberry Gel, Black Berries**

Cheese- ft \$12

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