

Executive Express Lunch
Two Course \$55

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

White Pyrenees Lamb Cutlet, Garlic hummus, Persian Feta,
Salt baked Carrots, Beetroot Vinaigrette

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Main

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

***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 @ \$12

Paris Mash

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

Choose to Indulge in a Dessert \$13