

Three Course Lunch ~~\$68~~ \$68

Birthday promotion Two Courses \$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, Qukes, Brandy Marie Rose Sauce**

**Quail Breast and Free Range Chicken, Cauliflower Puree
Pickled Fennel, Blackberries, Star Anise, Pepper jus**

**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**

**White Pyrenees Lamb Cutlets and Rump, Hummus, Persian Feta
Salt Baked Baby Carrots. Beetroot Vinaigrette, Thyme 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, Fresh Asparagus
Confit Garlic, Thyme Fresh Morel Mushroom Sauce**

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**

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

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

Cheese- \$12

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