

Three Course Lunch Menu \$85

Stone Baked Bread with Smoked Butter \$2

Appetiser Supp

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

Entree

**Courgette Blossom, Stracciatella and Sundried Tomato,
Roasted Tomato Puree & Foraged Herb Snow, Kalamata Olive Tapenade**

**Yuzu Sesame Seed crusted Atlantic salmon, Pappadam, Aioli,
Enoki Mushroom, Broad bean, Aromatic coconut Sauce, Lime and coriander**

**Double Quail Breast with Wild Mushroom & Black Truffle Stuffing,
Sweet Corn Puree, Char Broccoli, Beetroot Puree & Corn Fritters**

**Seared Hervey Bay Scallops with Pork Jowl, Fermented Black Garlic,
Cauliflower puree, Black Pudding Crumbs, Apple (\$3Supp)**

Main

**Porcini Mushroom & Black Truffle Risotto, Sautéed King Brown Mushroom
Foraged Herb Oil, Fresh Shaved Truffle**

**Yellowfin Tuna with Shaved Octopus, Fondant Potatoes, Avocado,
Tomato Parsley & Lemon Emulsion, Squid- ink Tuiles**

**Herb-Crusted White Pyrenees Lamb Loin, Croquette, Pumpkin Puree,
Balsamic Beetroot, Potato Galette, Mint yogurt, Rosemary Jus**

**Black Angus Beef Fillet, Paris Mash, White Asparagus Spear,
Spinach, Honey Carrot, Red wine Black Truffle Jus**

Sides

Hand Cut Chips (\$12)

Sauté Broccolini with Garlic & Roasted Almond (\$12)

Pink Lady Apple & Pumpkin Seed Micro salad (\$12)

Dessert

**Pineapple Brulée Tart with Coconut Mousse,
Mango Ice-cream, Pistachios crumbs**

**Cherry Chocolate Bon Bon, Sour Cherry Ice Cream
Chocolate soil, Meringue, Fresh Cherry**

**Summer Berries with Chocolate Sorbet,
Caramel Mousse, Cinnamon Biscuit & Lemon Balm**

**Selection of Australian & International Cheeses
With Pear Compote & Homemade Lavosh (\$12Supp)**