

Three Course Lunch Menu \$88

Stone Baked Bread with Smoked Butter

Appetiser Supplement

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

Entrée

**Courgette Blossom, Stracciatella,
Blistered Vine-ripened Tomatoes, Olive & Herb Snow**

**Atlantic Salmon, Yuzu Sesame Seeds, Avruga Caviar,
Aioli, Tomato Salsa Aromatic Coconut Sauce**

**Shou Hsing Duck and Quail Breast, Sugar Plum
Broccolini, Celeriac Puree, Pickled Cucumber**

**Seared Hervey Bay Scallops, Pork Belly, Black Garlic,
Cauliflower puree, Nashi Pear**

Main

**Wild Mushroom and Garden Pea Risotto,
Porcini Truffle Oil, Summer Herbs**

**Pan Roasted John Dory, Fondant, Avocado,
Garlic Prawn, Tomato and Chive Sauce**

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

**Black Angus Beef Fillet, Paris Mash, Asparagus,
Spinach, Carrot, Red Wine Jus**

Sides- Supplement \$12 each

Hand Cut Chips

**Sauté Broccolini with Garlic & Roasted Almond
Pink Lady Apple & Pumpkin Seed Micro salad**

Dessert

**White Chocolate Cheesecake, Brunt Butter Crumbs
Summer Berries, Chocolate Sorbet**

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

**Salted Caramel Semi-Freddo, Toffee Banana,
Caramel Nut Popcorn, Chocolate Choux Puffs**

Cheese- Supplement \$12

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