

# Executive Weekday Set Lunch

### 2 Course | \$42++

1 Appetiser - 1 Main Course OR 1 Main Course - 1 Dessert

## 3 Course | \$48++

1 Appetiser - 1 Main Course - 1 Dessert

### Pair with Wines

1 glass | \$19++

Nautilus, Sauvignon Blanc, Marlborough, New Zealand Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile

#### **APPETISER**

#### **Roasted Butternut Pumpkin Soup**

Annie's Sour Cream, Spiced Pumpkin Seeds D, V

#### **Charred Aubergine**

Smoked Potato, Chimichurri, Lemon, Pistachio D, T, V

#### **Citrus Poached Prawn**

Mango, Avocado, Yuzu Gel, Coriander Cress SH

#### **Wagyu Tartare**

Blackmore Eye Round, Charcoal Mustard, Shallot, Pepper Leaf, Cured Egg Yolk, Brioche, Capers D, E, G

### MAIN COURSE

#### Signature Black Angus Grain Fed Striploin

Smoked Bone Marrow, Celeriac Puree, Dauphinoise, Jus n

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#### **Charcoal Grilled Chicken Breast**

Buttered Heirloom Carrots, Sauteed Sprouts, Chicken Jus

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#### Pan Seared Pink Snapper

Sauce Gribiche, Capers, Bronze Fennel D, E, SE

#### **Mafaldine Pasta**

Smoked Tomato, Chilli, Garlic, Parsley, Extra Virgin Olive Oil, Parmigiano Reggiano D, E, G, V

#### Elevate with Origin Signature Beef Cuts

Linz Heritage USDA Prime Angus Striploin 200g | \$41 Little Joe Angus Ribeye MB4+ 200g | \$44 Satsuma A5 Kuroge Wagyu Striploin | \$70

#### DESSERT

#### Crème Brûlée

Corn Tuille, Sweetcorn Gelato D, E, G, S

#### **Peach Doughnut**

Oolong Mousse, Burnt Butter Sponge, Feuilletine D, E, G, T