

# **Executive Set Lunch**

2 Courses | \$42++

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

3 Courses | \$48++

1 Appetiser - 1 Main Course - 1 Dessert

## APPETISER

# Roasted Potato & Jerusalem Artichoke Soup

Crisp Artichoke, Pistachio, Yoghurt, Chervil D, N, V

### Josper-Fired Octopus

Peppers, Walnut, Pepper Leaf, Lime Ν

#### Confit Heirloom Tomato

House-Made Ricotta, Basil, Fried Tapioca D, V

#### Pulled Iberico Pork

Smoked Pork, BBQ Aioli, Red Cabbage, Pickle, Crouton E, G, P

### MAIN COURSE

#### Pan-Seared Red Snapper

Broccolini, Pepitas, Dill, Whey Butter Sauce D

# Josper-Fired Pork Loin

Fermented Cabbage, Ratte Potato, Charcoal, Mustard P

### Forest Mushroom Risotto

Charred Mushroom, Cep Powder, Aged Parmesan, Sage Oil D, V

### Westholme Wagyu Petite Tenderloin MBS4/5

Fennel, Hazelnut, Red Wine Jus

A, D, N

#### Origin Signature Beef Cuts

Stockyard Black Angus Ribeye 150g | Add-On \$28 Rangers Valley Pure Black Angus Striploin 150g | Add-On \$48 Yukimuro Snow-Aged Wagyu A4 Striploin 100g | Add-On \$86

# DESSERT

#### Almond Tangerine

Prosecco Pear, Amaretto, Mandarin, Vanilla A, D, E, G, N, V

#### Porcini Tiramisu

Ladyfinger, Espresso Caramel, Mascarpone, Fried Mushroom Chip D, E, G, V

A Alcohol | D Dairy | E Eggs | G Gluten N Nuts | P Pork | S Shellfish | V Vegetarian