

# **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

# Pair with Wines 1 glass | \$19++

NV, Zonin 'Cuvée 1821', Prosecco, Italy 2022 Shaw & Smith, Sauvignon Blanc, Australia 2019 Mitolo, 'Jester' Shiraz, Australia

# **APPETISER**

# Curried Cauliflower & Apple Soup

Apple, Almond, Chive

D, T, V

# Smoked Seabass Ceviche

Caviar, Coconut, Daikon, Avocado, Crouton G, SE

#### Slow-Poached Beetroot

Goat Cheese, Hazelnut, Baby Radish, Citrus Vinaigrette D, T, V

# Duck Confit Salad

Orange, Pistachio, Cocktail Onion, Aioli D, E, T

# MAIN COURSE

### Braised Wagyu Beef Cheek

Spring Onion Pomme Purée, Mushroom, Broccoli, Rosemary Jus **A**, D

#### Pan-Roasted Barramundi

Lemon Cream, Tomato, Baby Squash, Tuscan Kale, Fennel **D, SE** 

#### Slow-Cooked Pork Ribs

BBQ Glaze, Pear, Celeriac Remoulade, Garlic Chips, Sherry Jus **A, D, E, P** 

#### Tomato Risotto

Smoked Tomato, Mascarpone, Walnut, Basil **D**, **T**, **V** 

#### DESSERT

#### Greek Kiwi

Yuzu, Mascarpone, Matcha, Wasabi Peanut D, E, G, N, V

#### White Rose

Vanilla Bean, Peach, Dulce de Leche, Speculoos D, E, G, T, V

A Alcohol | D Dairy | E Eggs | G Gluten |
N Nuts | T Tree Nuts | P Pork
SH Shellfish | SE Seafood | S Soya | V Vegetarian