

GROUP LUNCH SET MENU

TO START

SOUR DOUGH BREAD,
pepe saya cultured butter

ENTRÉE

TUNA TARTARE

garlic hummus, buddha finger, puffed grains, eschalot, crispy kale, Gochujang dressing

SCORCHED IRON STEAK

Jerusalem artichoke, cured egg yolk, chive, perilla, rice cracker, truffle emulsion

CASHEW RICOTTA (V) 

vadouvan spice, roasted Dutch carrots, crispy Asian herbs, saffron emulsion, macadamia nuts

MAIN COURSE

SLOW COOKED OCEAN TROUT

confit potato, seaweed textures, purple cauliflower, smoked kombu emulsion, sorrel

SMOKED CHICKEN BREAST & DRUMSTICK

sweet potato puree, charcoal grilled cabbage, perilla

PAN FRIED RICOTTA GNOCCHI 

Jerusalem artichoke, forest mushroom, macadamia nuts, green sorrel, truffle, pecorino cheese

SIDES | 14 EACH

ROASTED ROOT VEGETABLES
HONEY & THYME BAKED PARSNIP
WINTER SALAD
MASH POTATOES
BEER BATTER FRIES

DESSERT

BAKED CHOCOLATE TERRINE

smoked ganache, cultured sour cream, cumquats

MANDARIN MOUSSE (V)

muntrie compote, ginger crumble, mandarin sorbet

AUSTRALIAN CHEESES

rosemary flatbread, spiced fruit chutney, macadamia nuts

 = Vegetarian (V) Vegan

15% Surcharge applies for Sundays and Public Holidays

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens. We also advise that consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.