

Autumn Lunch menu

Set against one of the world's most iconic backdrops, with its timeless designs and mesmerising landscapes, Chef de Cuisine Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils by immersing the best seasonal local produce from the land and ocean, creating a standout twist on Modern Australian grill.

LUNCH


SOURDOUGH BREAD, PEPE SAYA BUTTER | 8

ENTRÉE

SCORCHED PINK SNAPPER | 28
pickled mussel, vadouvan cucumber, shallot, curry and preserved lemon emulsion

CHARCOAL GRILLED OCTOPUS | 28
sugar loaf cabbage, cavolo nero, crunchy chilli oil

FLAT IRON STEAK | 28
fermented bean paste, nori seaweed, grilled king mushroom, daikon, pepper leaf and wild thyme dressing

SMOKED CASHEW RICOTTA | 25 
salt baked beetroot, nashi pear, coriander seed, crispy herbs, Geraldton wax oil

SUPPLEMENTARY

THESAURI CAVIAR 30g | 260, 50g | 460
crème fraiche, blini, chive

MAIN

BLACKENED KINGFISH | 48
marinated in Pedro Ximenez sherry and soy, brioche and macadamia puree, Jalapeno, Brussel sprout

CHICKEN ROULADE AND BREAST | 45
smooth polenta, textures of mushroom, black garlic, sage, truffle jus

ROASTED PUMPKIN RISOTTO | 42
pine nuts, almost burned cream, crispy sage

STRIPLOIN 250GR MBS3+ | 55
grass fed black angus, Gippsland Victoria

GRILLED WAGYU FLANK STEAK MBS 9+ | 75
braised Oxtail Pithivier, Jerusalem artichoke puree and crisp, pickled mushroom, leek, truffle jus

SIDES | 14

Roasted brussels sprout, apple cider currants, pancetta, green apple.

Mixed leaf with Kale
witlof, quinoa, pickled red onion, walnut, apple cider dressing

Mash potato with truffle butter

Beer battered fries with smoked chipotle aioli

SAUCES | 5

SMOKED GARLIC BUTTER
RED WINE JUS
SAGE AND TRUFFLE JUS

DESSERTS

CHOCOLATE MONT BLANC | 25
valrhona manjari, fig leaf chantilly, spiced rum ice cream

YUZU MOUSSE | 25 
Camomile meringue, sunrise lime, apricot

AUSTRALIAN CHEESES | 35
rosemary flatbread, spiced fruit chutney, macadamia nuts

 = Vegetarian

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.

