

## Lunch set menu

Beneath our radiant Southern Cross, 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 and immersing the best seasonal local produce from the land and ocean to create a standout twist on Modern Australian grill.

TWO COURSE | 65  
SOMMELIER WINE PAIRING | 45

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THREE COURSE | 80  
SOMMELIER WINE PAIRING | 65

SOURDOUGH BREAD, PEPE SAYA BUTTER | 8

### ENTRÉE

#### SCORCHED PINK SNAPPER

pickled mussel, vadouvan cucumber, shallot, curry and preserved lemon emulsion

#### FLAT IRON STEAK

fermented bean paste, nori seaweed, grilled king mushroom, daikon, pepper leaf and wild thyme dressing

#### SMOKED CASHEW RICOTTA

salt baked beetroot, nashi pear, coriander seed, crispy herbs, Geraldton wax oil

### MAIN COURSE

#### BLACKENED KINGFISH

marinated in Pedro Ximenez sherry and soy, brioche and macadamia puree, Jalapeno, Brussel sprout

#### CHICKEN ROULADE AND BREAST

smooth polenta, textures of mushroom, black garlic, sage, truffle jus

#### ROASTED PUMPKIN RISOTTO

pine nuts, almost burned cream, crispy sage

### SIDES | 14 EACH

#### 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

### DESSERTS

#### CHOCOLATE MONT BLANC

valrhona manjari, fig leaf Chantilly, spiced rum ice cream

#### YUZU MOUSSE

camomile meringue, sunrise lime, apricot

 = 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.