

Lunch Menu

Grilled new season asparagus,
vine tomato – caper salsa, soft poached quail eggs

Parsnip velouté, red wine braised Australian wagyu cheek,
roasted potatoes and zaatar

Grass-fed Lance Creek beef tartare,
sourdough rye toast, fines herb salad

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Risotto of Jerusalem artichoke, roasted parsnips,
glazed Jerusalem artichokes, green shiso

Pan-roasted Gulf yellowtail 'halawayo',
sautéed romaine lettuce,
aubergine caviar and tomato butter sauce

Braised Riverina shoulder of lamb, fresh garden peas,
broad beans, mint emulsion

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Vanilla cheesecake,
poached rhubarb, basil sorbet

Malt and milk chocolate crème brûlée,
hazelnut brownie

Selection of imported cheeses, breads and chutneys

3 courses 140 QR