

LUNCH MENU

Sashimi of Tuna & Salmon w/ yuzu & Sake Gelee
Jabali w/ Sourdough and Pickled Onion Relish (wild Boar Salami)
Jamon , Figs, Blue Cheese
Salad of Local Spanner Crab w/ Avocado, Pomelo, Cocktail Sca
Cushion of Smoked Salmon w/ Caviar, Yuzu Mayonnaise
Scallops and Blackpudding with Apple Textures (SUPP \$3)
Roast Beetroot with a Chevre, Walnut & Apple Salad
Duck Liver Parfait w/ Sourdough
Steamed Beef Dumplings Vietnamese Broth
Twice Cooked Goats Cheese Souffle
Traditional Fish Cake
Crispy Fried Lemon Quail w/ Spinach
Deep Fried Camembert , w/ Lilly Pillies
Lambs Brains on Toast

MAINS

Pan Roasted Cone Bay Barramundi Fillet , Prawn Champ, Sauteed Greens & a Scallop
Veloute
Grass Fed Beef Eye Fillet w/ Potato and Bacon Pie , Greens , Shiraz sauce (\$3 SUPP)
Pot Roasted Lamb Shoulder with Sautéed Parsnips, Brussels, Mash Potato, Real Gravy
Crab Linguini w/ Garlic, Chilli, Herbs Lemon,
Beer Battered Orange Roughie Crispy Leaves Caesar Dressing & Chips
Atlantic Salmon w/ Asian flavours and Textures
Roast Loin Of Pork with Onion Gravy, Roesti Potatoes, Creamed Cauliflower
Slow Cooked Beef Cheek Pie, Peas , Carrots, Porcini
Pot Roasted Chicken , Potato Gnocchi, Pecorino, Sage and Spinach
Steak Tartare
Two Course \$45 or Three Course \$55