



SET LUNCH \$250

Choose One Dish From Each Section

STARTERS

PORK AND ONION KOFTA

greek yoghurt, home made harissa, onion and chives slaw

JAPANESE YELLOW TAIL +\$50

truffle ponzu, confit shallots, celery, black sesame

ATLANTIC SALMON TARTARE

shiso leaves, homemade kimchi, seaweed mayo

SPICED TOMATO DIP

chickpea crackers

FOIE GRAS CRÈME BRULEE +\$50

brioche & orange marmalade

MAINS

ROASTED FILLET OF SEA BASS

smoked pancetta & garden vegetables vignole

HOMEMADE SWEET POTATO GNOCCHI

asparagus, spinach, toasted seeds, truffles and cured parmesan

LAMB AND FENNEL MEATBALLS BAKE

creamy polenta, sage and parmesan

DUCK & WAFFLE +\$150

confit leg, buttermilk waffle, fried duck egg & mustard maple syrup

USDA GRAIN FED RIB EYE +\$200

salt baked new potatoes, marmite hollandaise

DESSERTS

BLACK SESAME STICKY TOFFEE PUDDING

burnt honey ice cream, sesame custard

MAPLE GLAZED GRANNY SMITH APPLE WAFFLE

cinnamon ice cream

A GLASS OF HOUSE WHITE OR RED WINE +\$58

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.

10% service charge will be added to the bill.