



Executive Lunch

ENTRÉE

Tartare of Akaroa King Salmon

Horseradish, Dill and Seaweed Cracker

or

Soup of the Day

or

Eastern King Prawn Tortellini [add \$12++]

Pumpkin, Brown Butter, Hazelnut, Meredith Goat's Cheese

or

Pan Fried Foie Gras [add \$12++]

Pineapple Compote, Pain d'Epices, Coriander, Bush Honey & Anise Jus

MAIN COURSE

Infinity Blue Barramundi

Pressed Potato, Crushed Peas, Lemon Myrtle Tartare

or

Warilba Organic Grass Fed Lamb Cutlet

Shepherd's Pie Pastry, Mint Sauce

or

Bewilder Mushroom and Farro Risotto

Shio Kombu Butter, Parmesan and Celery

or

BBQ Galiciana Vintage Beef [add \$18++]

Charred Shallot, Asparagus, Peppercorn Sauce

SIDES

Baby Gem Lettuce, Anchovy Dressing, Croutons and Pecorino [\$12++]

Broccoli, Sambal Butter and Shallots [\$12++]

DESSERT

Honey Panna Cotta

Orange, Mango and Grand Marnier

or

Dark Chocolate Cake

Vanilla Ice-Cream, Salted Butterscotch, Tim Tam Chocolate Crumb

or

Kaltbach Gruyere [add \$8++]

Orange Marmalade, Sesame Sourdough Crackers

Black Coffee or Black Tea

Additional \$1++ for Oat Milk, Latte, Cappuccino and Flat White

Menu subject to change

2 courses at \$58++ | 3 courses at \$68++

Wine pairing additional \$32++ or \$50++