

Three Course Lunch

\$66 pp

*Salt and pepper soft shell crab, smashed peas,
vietnamese herb salad, coconut curried sauce*

*Roast breast of spatchcock with seared scallop, beetroot,
almond purée, cucumber sour cream salad, ginger nut crunch*

*Sautéed Moreton bay bugs, tomato asparagus ragout,
cauliflower foam, chorizo crumb, petit herbs*

*Sweetcorn croquette, heirloom tomato, basil pesto,
green olives, charred corn and nut snow*

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*South Coast flathead fillet and prawn sandwich,  
colcannon, Eden bay mussels tomato and basil stew*

*Mandagery creek venison loin, truffled mash,  
baby spinach, red cabbage gel, port and thyme jus*

*Great southern grass fed lamb, sweet smoked eggplant,  
white bean purée, yellow courgette, confit garlic*

*Sesame and nori seasoned kohlrabi, zucchini basil puree,  
lentils, barley, almonds, air dried kimchi*

*Sides @ 7*

*Baby cos salad, fried shallot, blue cheese dressing  
Asparagus, pine nuts, sunflower seeds*

*Paris mash*

*Chips*

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*Angostura marinated windsor strawberries
black pepper, cardamom ice cream,
coconut and almond truffle*

*Warm winter chocolate forest
chocolate pebbles and twigs, fresh mulberries,
white chocolate cream, candied fennel frond*

*Dropped cinnamon apple pie, vanilla bean custard,
burnt apple ice cream, toasted oat crumb*

*Baked hazelnut tart, coffee marscapone mousse,
raspberry gel, dulce de leche, praline dust*

Chef James Mussillon

Cheese and bickies (\$6 supplement)

Cropwell blue stilton

Ford farm cave aged cheddar

King island double cream brie

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