



Lunch Menu

Two course menu includes either set entrée or set dessert with alternate main course

ENTRÉE

Please select one of the following

Burrata, smoked ham hock, brioche, spinach and roasted garlic velouté (nf)

Seared scallops, bacon XO, corn, bacon dashi (gf, nf)

Casunziei All'Ampezzana, beetroot filled pasta, roasted beetroot, walnuts, rocket, fig (vegan, df)

MS9+ wagyu bresaola, quark, roasted pear, juniper, wild herbs (gf, nf)

MAIN

Please select two of the following to be served alternately

Achiote spiced spatchcock, white polenta, pastel de choclo, corn pudding, chorizo, confit shallot, English spinach (gf, nf)

Grilled barramundi, torched lardo, mushrooms, hazelnut, bone sauce, onion ash (gf, df)

Western Plains pork belly, silken tofu, rice noodle, shiitake, smoked pork broth, chilli (nf, df)

Pastrami spiced Sher Wagyu MS9+ brisket, baby winter vegetables, remoulade, carrot kosho puree, honey glaze (gf, nf)

DESSERT

Please select one of the following

Mascarpone mousse, coffee sauce, milk chocolate ganache, dark chocolate shavings (nf)

Dark chocolate cake, chocolate crème anglaise, salted caramel gelato, cocoa nib tuile (veg, nf)

Poached meringue, lemon cream, strawberry and lychee salad, lemon verbena, strawberry concentrate (veg, gf, nf)

Basque cheesecake, raspberry gel, caramelised rice crispy, berries, lemon balm (veg, gf, nf)

TEA AND COFFEE

Freshly brewed tea & coffee served

PLAZA
BALLROOM


SIDES

Green salad, charred cucumber dressing (vegan, gf, nf, df)

Steamed potatoes, herb and mustard butter (veg, gf, nf)

Crispy fried potatoes, lemon, fetta, dill (gf, nf)

Radicchio & endive agrodolce, raisins, parsley (vegan, gf, nf, df)

Ancient grains, pomegranate, goat cheese, sweet and sour dressing (veg, gf, nf)

Pumpkin, chickpea, hummus, L'Artisan haloumi (veg, gf, nf)

Roasted eggplant & button mushrooms, pine nuts, caramelised onion dressing (vegan, gf, nf, df)

Roasted carrots, vadouvan, labna, fried curry leaves (veg, gf, nf)