

# Sample Lunch Menu

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

## ENTRÉE

Please select one of the following

Goats cheese salad, beetroot, blackberry, smoked honey, rhubarb, wattleseed, lavosh (veg, nf)

Smoked salmon salad, horseradish crème fraiche, peas, kaiserfleisch, puffed grains, lemon (gf, nf)

Culurgiones, white passata, lardo, tomato oil, basil, pecorino (nf)

Sher Wagyu beef bresaola, stracciatella, truffled peach, asparagus, smoked egg yolk, truffled vinaigrette (nf)

## MAIN

Please select two of the following to be served alternately

Koji brined chicken breast, ajo blanco, cherry tomatoes, Pedro Ximénez tomato vinaigrette, basil and zucchini puree (gf)

Sustainably farmed Infinity Blue Daintree Barramundi, grilled sugar loaf, cabbage and brown butter emulsion, mussel purée, bone sauce (gf, nf)

Spring lamb, pea puree, baby vegetables, sheep milk yoghurt, fermented garlic, olive jus, salt bush (gf, nf)

Pastrami spiced Sher Wagyu brisket, red cabbage purée, pickled mustard seeds, remoulade, burnt ends XO, coffee jus (gf, nf, df)

## DESSERT

Please select one of the following

Caramel white chocolate ice cream sandwich, milk chocolate ganache, honeycomb, cocoa nibs (veg, nf)

Dark chocolate mousse, peanut butter and white chocolate ganache, caramel, salted popcorn (veg)

Baked meringue, lemon and yuzu curd, pineapple and lime marmalade, mango (veg, gf, nf)

Pistachio dacquoise, vanilla mascarpone cream, macerated strawberries, pistachio tuile, wild strawberry gel, lime (veg)

## TEA AND COFFEE

Freshly brewed tea & coffee served with homemade petit fours

## SIDES

\$5.00 per person per side

Salad leaves, radish, cucumber, raspberry vinaigrette (vegan, gf, nf, df)

Steamed potatoes, black olive butter, parsley (veg, gf, nf)

Crispy fried potatoes, salt and vinegar, pickled onion, lemon, herbs (vegan, gf, nf, df)

Crispy fried cauliflower, harissa, tahini (vegan, nf, df)

Watermelon and goat cheese salad, cucumber, pomegranate, rose, mint (veg, gf, nf)

Shredded vegetable and noodle salad, roasted sesame dressing (vegan, gf, nf, df)

Green beans, smoked almonds, pickled shallot, lemon (vegan, gf, df)

Baby gem wedge salad, blue cheese dressing, pickled celery, dill (veg, gf, nf)

Blackened eggplant and moghrabieh salad, preserved lemon, torn herbs (vegan, nf, df)