



Lunch Menu

Steak tartare, pommery mustard sauce, fresh horseradish, fresh herb salad

Pastrami salmon crudo, pickled cucumber, dill, spiced croutons

Potato and leek soup, creme fraiche, roasted hazelnuts

Slow braised pork belly, adobo sweet and sour sauce, coconut coriander slaw, peanuts

Seared bass, chorizo and white bean cassoulet, charred baby gem lettuce

Roasted kabocha squash, barley and pickled raisin salad, coriander, toasted pistachio

Black angus strip loin, spiced corn polenta, salted cabbage salad, mexican mole sauce
(+\$68 supp.)

Mr Whippy ice cream, apple cranberry compote, brown butter granola, vanilla custard

Coconut rice pudding, pineapple vanilla jam, passion fruit, mango sorbet

\$198- 2 courses \$238-3 courses

Please let us know if you have any dietary requirements
10% service charge