

Lunch Menu

2 COURSES \$29

3 COURSES \$39

Entrée

Soup of the day

Roasted pumpkin & bush tomato arancini, smoked King Island cheddar & truffle alioli V LG

Fried crocodile, potato straws, green mango, bean shoot salad & nuoc cham LG

Pan fried asparagus, lardo, local goats curd & mountain pepper cured egg yolk LG

Main

Roasted kumara, chickpeas, cashew, red bush curry & tahini yoghurt V LG

Market fish, daikon, edamame, mint salad, miso buttermilk & wild garlic LG

Confit chicken Maryland, tea tree, seared scallops, young pea salad & salsa roja LG

Beef cheek braised in saltbush master stock, broccoli leaves & roasted cauliflower LG

Dessert

Lemon myrtle pannacotta, mango compote, raspberry sorbet & cotton candy

Chocolate & white miso brownie, charred golden beet ice cream & saltbush honeycomb

Cheese course (60 grams 1 variety) crackers & accompaniments

Sides

House made Damper with dried seaweed butter V	6
Harissa roasted carrot hummus, pomegranate, spiced bunya nuts & cassava chips V LG	10
Rocket, seaside leaves, pear, walnut with pecorino & balsamic dressing V LG 9	9
Fried kipfler potatoes, red mojo, fresh mozzarella & crispy saltbush V LG	12
Heirloom tomato & peach salad with foie de latte and sweet & sour strawberry gum V LG	12

LG = low gluten V= vegetarian N= contains nuts