

Lunch Menu

2 courses for \$29

3 courses for \$39

Entrée

Soup of the day

Baby cos, white anchovies, cured yolk, pecorino, bacon and mountain pepper dressing

Flash fried crocodile with crispy noodles, chayote, apple and sambal matah salad LG

Potato gnocchi, lardo, poached egg, truffle brown butter, pinenuts and saltbush N

Main

Twice baked cauliflower soufflé, smoked macadamia romesco and roasted pear N V

Gum smoked kangaroo fillet, beetroot risotto with goat's curd and sage LG

Tasmanian salmon fillet, pickled daikon, edamame, cultured cream and white miso LG

Pan roasted chicken breast, bush spinach, broccolini and gochujang butter

Dessert

Espresso and wattleseed panna cotta, caramelized apple and cardamom meringue LG

Gianduja cremeux, rosemary and cider poached pear with native honeycomb N LG

Cheese course (60 grams) crackers & accompaniments

Sides

House made damper with whipped wattle seed and ricotta butter V 8

Roasted beetroot, macadamia, green pea hummus, crostini, goat cheese and cassava N V 10

Mixed leaves, native spinach and orange salad with orange blossom dressing V LG 12

Crunchy kipfler potatoes, chimichurri, foir di latte and crispy Warrigal leaves V LG 12

LG = low gluten V= vegetarian N= contains nuts