

Lunch Menu

2 courses for \$29

3 courses for \$39

Entrée

Soup of the day.

Fried crocodile Bao's, pickled red onion, apple, hot mint and fermented chilli mayo.

Saganaki cheese, strawberry gum quince, pistachio and bush honey. V N

Cured tuna with pickled daikon, fried tapioca, finger lime and seaweed salad. LG

Main

Roasted blue pumpkin with spiced eggplant, saltbush and macadamia gremolata. V N

Pan fried barramundi with fennel, potato and olive bisque. LG

Braised lamb neck and pepper leaf with spiced eggplant and cauliflower miso puree. LG

Crispy fried spatchcock with coconut desert curry, papaya slaw and papadam's. LG

Dessert

Grilled chocolate and beetroot mud cake, tigers milk ice cream and wattleseed anglaise.

Caramel miso parfait, saffron poached pear, vanilla cream **and** saltbush crumble. LG

Cheese plate with accompaniments.

Sides

House made damper with black olive and truffle butter. V	8
Yellow dahl, wild garlic yoghurt, spiced eggplant and chickpea crackers. V LG	10
Wedge salad with blue cheese ranch, bacon, Reggiano and bush tomato crumb.	12
Kipfler potato, black sesame tahini, goat curd and fried Warrigal leaves. V LG	12
Cauliflower fritters, fresh mozzarella, pomegranate and macadamia romesco. V LG	16
Baby gem lettuce, seaside leaves, mountain pepper green goddess, pecorino. V LG	12

LG = Low Gluten **V = Vegetarian** **N = Contains nuts**

Some dishes may be modified to suit dietary requirements.