



W I N T E R W E E K E N D S
L U N C H M E N U
\$ 6 0 P P

E N T R E E

Zucchini blossoms, goat's curd, burnt cauliflower

Hiramasa Kingfish, grapefruit, samphire, finger lime vinaigrette

Fremantle Octopus, char siu, pickled cucumber, daikon, ponzu
aioli

M A I N

Dry-aged Ravens Creek pork rack, polenta, chicory, sauce
charcuterie

Saffron tagliatelle, Loddon Valley lamb ragu, aged Parmigiano
Reggiano

Wild fungi risotto, white truffle, Warrigal greens, Long Paddock
cheese

W I N E

2023 Catalina Sounds Sauvignon Blanc, Marlborough, NZ

2023 Lake Breeze Reserve Chardonnay, Adelaide Hills, SA

2022 Poggiotondo Chianti Organic, Tuscany, IT

2020 Wren Estate 'The Game's Afoot' Shiraz, Heathcote, VIC