

P R I X F I X E
L U N C H M E N U
\$ 6 5 P P



E N T R E E

Tempura Zucchini blossom, goats curd, chive ravigote

Shark Bay Scallops, sauce mariniere, serrano ham

Hibachi-grilled Wagyu intercostals, mustard mop sauce,
sauerkraut

M A I N

Aquna Murray cod, heirloom tomato consommé, fennel cream

Western Australian Black Marron tortellini, bisque beurre blanc,
finger lime

Riverine striploin MB3+, dauphinoise potato, café de Junction
butter

D E S S E R T A D D \$ 1 5 P P

Valrhona Amatika white chocolate mousse, kirsch cream, cacao nib
soil, cherry sorbet

Crema Catalana, orange, cinnamon, spiced fig ice cream

W I N E

2024 Latta 'Granite' Riesling, Bendigo, VIC

2024 Sassolino Pinot grigio, Friuli, IT

2024 Gioiello 'Running Creek' Pinot Noir, Upper Goulburn, VIC

2023 Poggiotondo Chianti, Tuscany, IT