

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

Bass strait Scallops, sauce mariniere, serrano ham, chive

Zucchini blossoms, Meredith goats curd, sweet corn velouté

Flinders Island Lamb rib, green mole, pepitas

M A I N

Black Marron tortellini, bisque beurre blanc, finger lime

Moorabool Valley Duck confit, butter bean, mustard leaf, white
kampot pepper

Riverine Striploin MB3+, potato pave, field mushroom, red wine
jus

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

Crème brûlée, apple, cinnamon, spiced fig ice cream

W I N E

2024 Latta 'Granite' Riesling, Bendigo, VIC

2024 Sassolino Pinot grigio, Friuli, IT

2023 Poggiotondo Chianti, Tuscany, IT

2023 Ox Hardy 'Blewitt Springs' Shiraz, McLaren Vale, SA

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Available Saturdays and Sundays from 12pm - 2pm

Enjoy your choice of entrée & main from our
Prix Fixe menu with a glass of selected wine - all for just
\$65 per person!



E N T R E E

Bass strait Scallops, sauce mariniere, serrano ham, chive

Hibachi-grilled Wagyu intercostals, pastrami brine, sauerkraut

Zucchini blossoms, Meredith goats curd, chive ravigote

M A I N

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

Moorabool Valley Duck confit, butter bean, mustard leaf, white
kampot pepper

Riverine striploin MB3+, potato pave, bone marrow bearnaise