PRIX FIXE LUNCH MENU

$65 PP



SMALL

Hiramasa Kingfish collar, mountain pepper, dill, miso beurre blanc
GF, NF (A)

Zucchini blossom, Persian feta, piquillo pepper, almond
V, GF, NFo

Cauliflower, buttermilk, vadouvan, macadamia, black rice, curry leaf
V, GF

LARGE

Eggplant katsu, pumpkin kasundi cream, zuni pickle, shiso
VG, DF, NF

Aquna Murray Cod, green lentils, pancetta, wild garlic
GF, NF (A)

Aylesbury Duck breast, beetroot, daikon, sugarloaf, shiitake jus
GF, DF, NF

DESSERT (ADD $15PP)

Valrhona soft chocolate, espresso, raspberry, yoghurt sorbet
V, GF, NF

Diplomatico rum baba, brown butter ice cream
V, NF

WINE

2024 Castle Rock Riesling, Porongurup, WA

2024 Catalina Sounds Sauvignon Blanc, Marlborough, NZ

2024 Both Banks Cabernet Sauvignion, Merlot, Bendigo, VIC

2022 Curator Wine Co. Shiraz, Barossa Valley, SA