

Three Course Lunch Menu \$88

Appetiser Supplement

**Freshly shucked Merimbula Oysters
(4 @ \$16) (8 @\$32) (12 @ \$48)**

Sourdough Bread & Smoked Cultured Butter \$3 each

Entree

**Charred Aubergine with Smoked Hummus, Mushroom,
Sweet potato, Currants, Pine-nuts, Spicy Agrodolce**

**Hiramasu Kingfish, Garlic Prawn, Aromatic Coconut Curry
Kaffir Lime, Buffalo Yoghurt, Tomato, Micro Coriander**

**Rabbit and Confit Onions Terrine, Chicken Liver Pate`
Toasted Brioche, Cornichons, Black fig Marmalade**

**Seared Hervey Bay Scallops, Berkshire Pork Belly,
Black Garlic, Cauliflower, Boudin Noir, Nashi Pear**

Main

**Portobello Mushroom, Sweet Potato and Gorgonzola
Pithivier, Pea puree, Brussels Sprout, Pumpkin & seeds**

**Crispy Skin John Dory Fillet, Potato Galette, Avocado,
Squash, Tomato Chive Beurre Blanc Sauce**

**Marinated Duck Maryland, Gruyere Cheese, Kipfler Potatoes
Leeks and Chorizo Veloute`, Chimichurri Sauce**

**White Pyrenees Lamb Loin, Herb Crusted, Courgette Blossom
Jerusalem Artichoke, Pickled Red Pepper, Mustard Jus**

**Tajima Wagyu Beef Striploin MB-8, Cream Spinach
Celeriac Puree, Turnip, Dutch Carrot, Red Wine Jus**

Sides- Supplement \$12 each

Paris Mash

**Twice-Cooked Chips with Rosemary Salt
Sauté Broccolini with Garlic & Roasted Almond**

Dessert

**White Chocolate Cheesecake, Burnt Butter Crumbs
Autumn Berries, Lemon Balm, Chocolate Sorbet**

**Cherry Chocolate Bon Bon, Yoghurt Sorbet
Chocolate soil, Meringue, Cherry Compote**

**Medjool Date & Fig Pudding, Salted Muscovado Cream
Caramel Popcorn, Malt Banana Ice-cream**

Cheese- Supplement \$12

**Selection of Australian & International Cheeses
With Pear Compote & Homemade Lavosh**