

Lunch menu

Two courses 70

Three courses 80

Burnett Heads tiger prawns

fennel, zucchini, macadamia

Charcoal bonito

basil, nectarine boshi, daikon

Slow roasted pork belly

fermented blueberries, butternut, parsley

Heirloom tomato

parmesan, jamon consommé, chives

Burnt butter potato & leek agnolotti

hazelnuts, enoki, smoked buffalo curd

Humpty Doo Barramundi

fumé, cherry tomatoes, squash

Crown roasted chicken

potato dauphinois, cime di rapa, jus

Cowra lamb rump & Braidwood black garlic

whipped tahini, cashew dukkah, cabbage

Thai basil vacherin

yuzu ganache, passionfruit, finger lime

Cherry mousse

coconut, bittersweet chocolate, Malibu

Valrhona chocolate 'Tira-miso'

wattleseed, espresso, mascarpone

d'Argental cremaux

PX prunes, chardonnay cracker

Merimbula lake oysters & red wine mignonette 8pp

Bread 4pp

Sonoma sourdough, wattle seed butter

Side 12

Roast carrots, smoked eggplant, almonds

Cocktail potatoes, garlic, parmesan, sage

Drinks list

Visit the restaurant section of our website or scan the QR code below.

