

Lunch menu

Two courses 67

Three courses 77

Hiramasa kingfish & ajo blanco

fennel, citrus, olive

Ginger mirin pork belly

pear, miso, shallots

Jerusalem artichoke agnolotti

beurre noisette, black garlic, chips

Almond chicken ballotine

cauliflower, butter jus, eschallot

Humpty Doo barramundi

caramel sake, wombok, kohlrabi

Roasted cauliflower & pangrattato

macadamia tahini, piperade, shallot oil

Charcoal pork loin

wild rice, cavolo nero, soubise

Cowra lamb rump

roasted broccoli, walnut, eggplant

Yoghurt mousse

gingerbread, rhubarb, cucumber & chervil sorbet

Braidwood honey semi-freddo

salted caramel ganache,
dehydrated Valrhona chocolate

Tonka crème caramel

crostoli

Holy goat la luna goats cheese

aged port, dehydrated grape,
sourdough

Bread 3pp

House made rye sourdough, smoked butter

Sides 12

Roasted garlic & rosemary potatoes with mustard
mayonnaise

Harissa pumpkin, mint yoghurt, chickpea

Asparagus, burnt butter hollandaise & leek ash

Drinks list

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

