

## Lunch menu (Sample only)

Two courses 67

Three courses 77

### Jerusalem artichoke agnolotti

sage, zucchini, burnt butter

### Charred quail

grapes, capsicum, radicchio

### Swordfish tataki

cucumber, avocado, soy wasabi

### Ginger sake pork belly

fennel, white onion, pomegranate

### Black pepper barramundi

mushroom xo, baby gem, cured yolk

### Piperade pumpkin

macadamia, freekeh, kale

### Charcoal pork loin

quince, cabbage, miso

### Cowra lamb rump

parsnip, broccolini, lamb rib

### Nitro lemon meringue

fennel pollen, mascarpone, wattle seed sablé

### Whipped yuzu cheesecake

raspberry jam & sorbet, burnt white chocolate

### Vanilla crème caramel

pistachio, vanilla wafer, strawberry

### Chocolate marquis

chestnut, miso caramel

### Cheese 10

#### Berrys Creek buffalo milk brie

quince jam, sourdough cracker

### Wagonga oysters w mignonette 5

### Bread 3pp

Sonoma sourdough, smoked butter

### Feature course 20

#### Dry aged duck breast

duck sausage, witlof, PX prune

### Sides 12

Cauliflower gratin, comte, mustard

Avocado, cucumber, persimmon & Persian feta

Mixed leaf salad, palm sugar vinaigrette

Potato dauphine

### Check In CBR



### Drinks list

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

