

Lunch menu

Two courses 70

Three courses 80

Pialligo sunchoke agnolotti

sage, burnt butter, Terra Preta truffle

Hiramasa kingfish

apple mignonette, yuzu koshō, chervil

Charcoal quail

capsicum, grapes, rosemary jus

Pedro Ximénez pork belly

onion consommé, nduja, grains

Goldband snapper

baby vegetable, fennel, king crab fumet

Piperade pumpkin

macadamia cream, freekeh, cavolo nero

Chicken maryland

Paris mash, cabbage, Pialligo horseradish

Cowra lamb rump

cauliflower, pepperberry labneh, charred greens

Spiced apple & feijoa

calvados ganache, vanilla, white chocolate

Crème caramel

pistachio, vanilla wafer, raspberry

Nitro lemon meringue

wattle seed sablé, fennel mascarpone, lemon curd

Parsley ice cream

Hunted & Gathered white chocolate, banana caramel, macadamia

Cheese 10

Berrys Creek buffalo milk brie

quince jam, sourdough cracker

Merimbula oysters & mignonette 5pp

Bread 3pp

Sonoma sourdough, smoked butter

Snowy river trout en papillote 15

celeriac, Maidenii vermouth, leek

Sides 12

Mixed leaf salad, eschalots, palm sugar vinaigrette

Zucchini, whipped tahini, coriander

Pomme dauphinois, taleggio

Cauliflower gratin, Comté bechamel, mustard

Check In CBR



Drinks list

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

