

## Lunch menu

Two courses 70

Three courses 80

### Berkshire pork belly

celtuce, green almond, Corella pear

### Queensland scallops

squid ink cavatelli, chorizo, foraged greens

### Kangaroo tail tortellini & consommé

cavolo nero, mushroom xo, shallots

### Shiro shoyu eggplant & tomato terrine

basil, pickled onions, black garlic

### Harissa Riverina lamb

labneh, grape, leeks

### Tasmanian salmon & boudin

mussel hollandaise, asparagus, puy lentil

### Mushroom & sweet potato wellington

Dutch carrots, vegetable jus, broad beans

### Riverina angus scotch fillet

pommes anna, cabbage oil, shiitake

### Yoghurt & lemon mousse

burnt white chocolate, lychee & cucumber sorbet

### Vanilla crème caramel

buckwheat, pistachio

### Citrus layer cake

layers of Meyer lemon, yuzu, calamansi

### Tarragon white chocolate mousse

Rhubarb, nitro strawberry, vanilla sablé

### Cheese 10

#### Berry's creek buffalo brie

PX prune, sourdough cracker

### Bread 3pp

Sonoma sourdough, smoked butter

### Sides 12

Roasted cauliflower, burnt lemon, capers, parsley

Sugarloaf cabbage, whipped tahini, vadouvan

Mixed leaf, palm sugar vinaigrette, eschallots

### Check In CBR



### Drinks list

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

