

Lunch menu

Two courses 70

Three courses 80

Koji crown roasted chicken

miso cabbage, smoked eel, shiitake

Hiramasa kingfish

cucumber, daikon, avocado

Apple glazed pork belly

pear, radish, parsley

Jerusalem artichoke agnolotti

burnt butter, hazelnuts, parmesan

Slow cooked lamb rump

eggplant, freekeh, confit tomatoes

Miso Humpty Doo barramundi

ginger carrot, wild rice, zucchini

Beetroot tarte tatin

Kris Lloyd buffalo curd, onion jam, leek

Berkshire pork cutlet

morcilla, romesco, brassica

Honey & ricotta nitro

burnt butter genoise, calvados, apple

Lemon myrtle meringue

aniseed, wattle seed sablé, lemon curd

Beetroot cheesecake

raspberry sorbet, cocoa nibs, thyme

d'Argental triple cream brie

PX prune, rye cracker

Merimbula oysters, red wine mignonette 5p

Bread 3pp

Sonoma sourdough, pepper berry butter

Sides 12

Harissa carrots, spiced yogurt, chickpea

Paprika garlic roasted potatoes, parmesan

Drinks list

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

