

Lunch menu

Two courses 70

Three courses 80

Koji crown roasted chicken

sweet corn, turnip, smoked eel

East Coast marlin

rhubarb boshi, basil, daikon

Soy ginger pork belly

broccolini, king brown, pear

Jerusalem artichoke agnolotti

hazelnut, burnt butter, sage

Miso Humpty Doo barramundi

ginger carrot, zucchini, wild rice

Beetroot tarte tatin

onion jam, buffalo curd, leek

Berkshire pork cutlet

piperade, fennel, radish

Cowra lamb rump

skordalia, gem lettuce, white onion

Beetroot cheesecake

raspberry sorbet, cocoa nibs, thyme

Mango sorbet

yoghurt mousse, oats, burnt white chocolate

Kris Lloyd Bertie buffalo brie

PX prune, rye cracker

Lemon myrtle meringue

aniseed, wattle seed sable, lemon curd

Merimbula oysters with gin mignonette 8pp

Bread 3pp

Sonoma sourdough, cultured butter

Side 12

Roast cocktail potatoes, buttermilk, Jamon

Harissa carrot, spiced yoghurt, dukkha

Drinks list

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

