

# LUNCH

∴ Main only 45 Two courses 65 Three courses 80 ∴

## FOR THE TABLE

Wild fresh oysters by Ewan McAsh, served with lemon, fermented persimmon dressing **4.8 each** (Min 6)

Green olives, barrel aged feta 12

Sunflower seed hummus, confit tomato, basil, corn tacos 14

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## ... ENTRÉE ...

**Seared scallops**, crushed peas & millet, onion jam, seeded labneh, mustard leaves

**Hand-cut veal rump tartare**, lightly spiced, pickled purplette onions,  
fermented red cabbage, hemp seed crackers

**Clarence River king prawns**, split and grilled, chickpea miso and black bean butter

**Tempura zucchini blossoms**, stracciatella, heirloom vegetable rotolo, garlic & chilli oil

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## ... MAIN ...

**White miso glazed king salmon**, sweet garlic, furikake, micro red cos, wakame oil, smoked soy

**Seared fillet of wild bonito**, surf clam sambal, fermented purple daikon, grilled leek kosho

**Roasted pork rump**, glazed baby eggplant, organic black barley, aged king mushroom, pomegranate

**250g Cape Grim sirloin**, shishito peppers, charred broccolini, green romesco, lovage salsa verde

**Hemp quadretti**, filled with cashew & spinach, chickpea miso and Gochujang sauce,  
pickled oyster mushroom

## SUPPLEMENT 20

**Dry aged grass fed 500g Cape Grim T-Bone**, served with house mustard, green horseradish miso

## SIDES 12

Wok tossed Autumn chards with chilli, crushed ginger

Roasted carisma potatoes, garlic & spring onions

Charred zucchini & squash, cavolo nero pesto, parmesan

Heirloom lettuce from Darling Mills Farm, fresh lemon, Alto delicate olive oil

Murrays Run tomato, shallot oil, toasted perilla seeds, baby radish sprouts

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## ... DESSERT ...

A plate of chocolate textures #8

Black sesame biscuit, yuzu curd, coconut and pandanus cream

Hot blood peach & chocolate top souffle, cultured crème fraiche sorbet

Chefs selection of cheese, dates, compressed fruit, pastes and seeded water breads

## OUR BOX OF TRUFFLES AND SWEET TREATS 20

Please note a 7.5% discretionary gratuity charge will be added to the bill.