

Lunch Menu Updated seasonally

Typical example of our seasonal menu

\$19.00

Braised red wine beef cheeks, celeriac puree, radish, eggplant & walnut

\$19.00

Besan battered tandoori king prawns, flying fish caviar, cucumber, yoghurt, chick pea puffs.

\$19.00

Pumpkin tart with beetroot, cashew, papita, dukkah, mustard cream.

\$18.00

Szechuan salt & pepper squid, green paw paw salad, caramelized pork, peanuts, nam jim.

\$19.00

Twice baked goat's cheese souffle, garlic butter snails, fried leek.

Soup and salad

\$16.00

Soup de jour

Mains

\$38.00

Seared eye fillet of beef, Solitary spice rub, brisket agrodolce, mushroom ragout, roast marrowbone, grebiche butter.

\$33.00

Pan-fried gorgonzola gnocchi with peas, grape tomato, eschallot, spinach, pine nuts, parmesan emulsion.

\$34.00

Confit duck leg, duy puy lentils, pork & rice cabbage roll, carrot puree.

\$34.00

Seared crisp skin ocean trout fillet with squid ink noodles, zucchini ribbons, chilli & coriander dressing, tapioca crisps.

\$34.00

Corn-fed chicken breast, mushroom duxelle, kale, cauliflower puree and asparagus.

\$34.00

Twice cooked XO pork neck, coconut rice, bok choy, coriander salad and lime.

Dessert

\$16.00

Vanilla bean ice-cream sundae with chocolate sauce, chantilly cream and almond & coconut crunch.

\$16.00

Lemon brulee tart, sheep's milk yoghurt sorbet, watermelon jelly, tear drop meringue, raspberry drops.

\$16.00

Chocolate mousse cake, with peanut caramel, caramelized banana, honeycomb, chocolate fudge crumble.

\$16.00

Ashed goat's cheese infused with sesame, quince paste, lavoche, walnut & fruit loaf.

\$16.00

Steamed almond pudding, butterscotch sauce, Frangelico ice cream, praline.

\$10.00

Affogato

A scoop of house-made vanilla ice cream with espresso coffee & biscotti.

\$6.00

Petits fours.

Dark and white chocolate truffles.