

\$39 Lunch Special

Available Monday to Friday

ENTREE

½ dozen Oysters – *natural /
pink grapefruit, coriander and ginger wine jelly*

House cured salmon gravlax with a vichyssoise mousse, dill potato blini,
orange gel and a mache & watercress salad

Pork belly with spiced pear puree, bubble & squeak croquette,
pickled watermelon radish and snow pea tendrils

Tempura courgette flower of roasted garlic, red capsicum and ricotta
with a parsnip mousse, yellow sun blushed tomatoes, asparagus,
and a tomato gazpacho sauce (v)

Air dried duck salad of roasted baby beets, globe artichokes, crisp lotus root
and a sweet red wine vinaigrette

MAIN COURSE

1 dozen Oysters – *natural /
pink grapefruit, coriander and ginger wine jelly*

Chefs fish of the day

Vegetarian dish – Chefs daily vegetarian special (v)

Crispy skin Ocean Trout on lemon chat potatoes, sun blushed tomatoes,
white asparagus, finger fennel, target radishes and champagne cream

Grain fed sirloin (300g) sautéed spinach, wild mushrooms and shallots
with a red wine jus

Pork loin on a smoked mozzarella polenta with a ragout of pancetta lardons,
carrot batons, broad beans, pumpkin and baby gem lettuce
finished with a cherry jus

Enjoy any 2 courses from the above menu for just \$39.