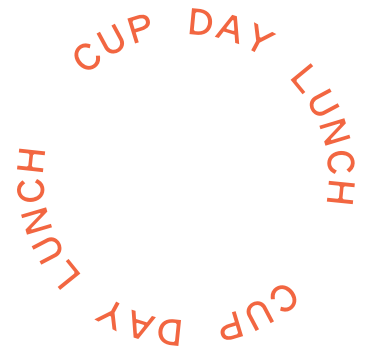


LUNCH MENU



TO SHARE

HOUSE BAKED BREAD

Confit garlic & rosemary, whipped butter

ENTREE

TUNA CRUDO

Yellow fin tuna, blood orange, basil

BURRATA v

Charred zucchini, pickled artichoke, sourdough, salsa verde

FREE RANGE CHICKEN SATAY SKEWERS

House made satay, peanut & lime

MAIN

HUMPY DOO BARRAMUNDI FILLET

Fennel & prawn bisque, saffron potato

SPICED PUMPKIN & ZUCCHINI v vga

Pearl couscous, harissa & herb, garlic yoghurt

SOUTHERN RANGES BEEF TENDERLOIN

Roasted Jerusalem artichoke, wild mushroom, sauce persillade

DESSERT

RUM & VANILLA ROASTED PINEAPPLE

Yoghurt sorbet, pistachio, mint, coconut

VANILLA PANNA COTTA

Grilled plum, blackcurrant & cherry granita

TIRAMISU

Chocolate, coffee, vanilla

v-vegetarian vga-vegan available



CANAPE MENU

SMOKED EGGPLANT TARTLET v
Crispy chickpea, za'atar

TUNA TARTARE
Seaweed, sesame, shisho leaf

CHICKEN WALFORF SANDWICH
Apple, walnut, chicken breast

PRAWN FIRECRACKERS
Chilli sambal

POTATO FRITTERS v
Paprika mayonnaise

PARFAIT BUN
Chicken liver parfait, chive & quince

MINI CRAB SLIDERS
Blue swimmer crab, coriander, lime, old bay seasoning

CACIO E PEPE v
Reggiano parmigiano

RASPBERRY MACARONS

v-vegetarian vga-vegan available