

LUNCH FUNCTION MENU



STARTERS Choice of

Macedon Ranges **duck** breast, charred radicchio, textures of parsnip, wild fig, pear, duck jus

GF

Mclvor Farm Old Breed **pork belly**, La Boqueria chorizo, wild fig, cauliflower puree, pomegranate, pistachio relish

GF

Wood-roasted **tiger prawns**, bottarga, peach, finger lime, chilli, watercress

GF

MAINS Choice of

Wood-roasted *Bare Bird* free range **chicken ballotine** with Mclvor Farm pork belly, jamon, peas, broad beans, confit leek, fondant potato, carrot and jus

GF

Blue Eye fillet, asparagus, zucchini flowers, tiger prawn, flying fish roe, betel leaf, garden herbs, lemon beurre blanc

GF

O'Connor Beef pasture fed **eye fillet #3**, 240 grams, hasselback potato

GF

Sher Wagyu **rump cap #9 F1**, 250 grams, hasselback potato

GF

SIDES To share

Green beans, zucchini flowers, Swiss chard, lemon oil, pine nuts, sesame seeds, currants, goats' curd

GF

Waldorf salad, radicchio, pear, grape, chicken skin, celery leaf, walnut, celery, yoghurt dressing, *Parmigiano Reggiano*

GF

DESSERT Choice of

Caramel parfait, milk chocolate mousse, peanut dacquoise, honeycomb, popcorn, peanut butter moss, feuilletine shard, dulce de leche

GF

Textures of chocolate: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream

GF

Lemon verbena yogurt cheesecake, white chocolate soil, hibiscus, meringue, poached blueberries, raspberries

GF