

LUNCH MENU

Including a glass of our sommeliers selection of beer and wine

Two course 68 / Three course 78

STARTERS

Yellowfin tuna, avocado, apple and mint consommé, orange soy pearls, radish, sesame on a nori crisp (2)

George's **zucchini blossoms**, ricotta, preserved lemon, tempura (2)

Sher Wagyu **beef tartare**, bone marrow, quail egg,

(H) (GF) (DF)

Giaveri Oscietra caviar and potato pavé (2)

MAIN COURSE

Sher Wagyu **roastbiff** #7 250 grams, golden potato chips and béarnaise sauce

Confit of *Maremma* **duck leg**, with a cassoulet of du puy lentils, jamon and Toulouse sausage

Wagyu cheeseburger 250 grams, smoked bacon, cheddar cheese, pickled zucchini, caramelised onion, *Martin's* potato bun and golden potato chips

Handmade ricotta and wood roasted pumpkin **ravioli**, black garlic, hazelnuts, beurre noisette, sage and *Parmigiano Reggiano*

(V)

Market fish, calamari, tiger prawn and clams, saffron bouillabaisse

(GF)

DESSERT

Wattle seed **crème brûlée**, wood roasted pear compote, almond biscotti

(GF)

Caramel parfait, peanut dacquoise, dulce de leche, caramel popcorn, peanut butter moss, caramel sauce

(GF)

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

(GF)

Public Holidays incur a 15% surcharge. All card transactions incur a surcharge.

All food is subject to change due to seasonal availability. menus and pricing are subject to change

