

LUNCH MENU

Including a glass of our sommeliers selection of beer and wine

Two course 68 / Three course 78

STARTERS

Oysters, freshly shucked, mignonette sauce, kampot pepper (2)

GF DF

George's **zucchini blossoms**, goats cheese, ricotta and lemon, tempura (2)

Duck parfait, cherry and vanilla bean, onion jam, brioche (2)

Sher Wagyu **beef tartare**, *Glaveri Oscietra* caviar and croute (2)

H DF

MAIN COURSE

Sher Wagyu **rostbiff** #7 250 grams, fries and béarnaise sauce

Wagyu cheeseburger 250 grams, smoked bacon, cheddar cheese, pickled zucchini, caramelised onion, *Zeally Bay* bun and fries

Woodfired **pumpkin and ricotta ravioli**, beetroot, cavolo nero, pine nuts and *Parmigiano Reggiano*

V

Gold band snapper, asparagus, salmon roe, tiger prawn, sauce beurre blanc

GF

DESSERT

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

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

