

LUNCH MENU

Including a glass of our sommeliers selection of beer and wine

Two course 68 / Three course 78

STARTERS

Duck parfait, blackberry, onion jam on brioche

George's zucchini blossoms, ricotta, preserved lemon, tempura



Sher Wagyu beef tartare, *Giaveri Osetra* caviar and potato hash



MAIN COURSE

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

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

Handmade roasted pumpkin and ricotta **ravioli**, roasted beetroot, pickled walnut, beurre noisette, *Parmigiano Reggiano*



Barramundi, wood roasted leek, sorrel, carrot, calamari, caviar, lemon myrtle beurre blanc



DESSERT

Vanilla bean **crème brûlée**, wood roasted pear compote and almond biscotti



Harcourt pink lady **apple tarte tatin**, vanilla bean ice cream (allow 15 min)

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



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

