

Lunch Menu

charcuterie and cheese

charcuterie board 29

salami morcon grand, mr. cannubi mortadella, quattro stelle beef bresaola, manchego, house pickles, sonoma rosemary olive oil focaccia

cheese board 27

maffra matured cheddar, king river gold washed rind, riverine buffalo blue, dried fruits, quince paste, crispy breads

small and large plates

salt & pepper squid 18

salt & pepper hawkesbury loligo squid, sriracha mayo, lemon

portuguese style chicken ribs 16

peri peri sauce, coriander, lemon

gruyere & corn croquette 16

aioli, parmesan

poke

brown rice, edamame, corn, cucumber, carrots, kimchi 23

choice of:

huon salmon (fresh) 6

wild caught blue fin tuna (fresh) 6

poached free range chicken 5

silken tofu / avocado 5

extra's

sonoma rosemary olive oil focaccia 5pp
pepe saya butter

truffle fries 10

white truffle oil, parmesan

grilled zucchini 10

baby corn, peas, chilli, lemon

baby gem salad 10

radish, feta, preserved lemon dressing

from the grill

all dishes accompanied with eggplant kasundi, broccolini, potato fondant, jus

cape grim grass fed beef tenderloin 48
TAS, 200g

southern prime beef striploin 45
NSW, 250g

white pyrenees lamb backstrap 45
VIC, 200g

riverina black angus beef cheek 42
NSW, 220g

huon salmon 39
TAS, 180g

game farm corn fed chicken saltimbocca 39
NSW, 200g

sweets

chocolate basque cheesecake 16
callebaut 54.5% dark chocolate, cream cheese, salted caramel popcorn, vanilla bean ice cream, berries

rosemary panna cotta 16
st david cultured buttermilk, poached strawberries, granny smith apple granita

organic black rice pudding 16
coconut, rum roasted pineapple, cranberry, almond 