

Spring Lunch

WELLNESS

TWO COURSE WEEKDAY

Add dessert to finish at AUD 30

THREE COURSE WEEKEND

TO START *Addition*

EAST 33 SYDNEY ROCK OYSTER | 8

Mignonette, Finger Lime (gf, df)

SHARK BAY WILD SCAMPI CAVIAR TARTLET | 20 SPANNER CRAB & LEEK TARTLET | 15
Egg Yolk Gel, Kombu Gruyère, Wattleseed

CLASSIC STEAK TARTARE | 15 TASMANIAN 'THREE FRIENDS' ABALONE | 15
Brioche, Pickles, Mustard Jamón X.O, Perilla, Finger Lime

ENTRÉE

CAJUN TUNA TATAKI (A)

Katsuobushi, Pimentón, Saffron, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

PORTORO BEEF CARPACCIO

Artichoke, Pesto, Capers, Wild Rocket, Pecorino, Pedro Ximénez (gf)

CASHEW & PEA RICOTTA

Avocado, Sugar Snap, Peas, Broad Bean, Watercress, Desert Lime, Verjuice Vinaigrette (ve, gf, n)

MAIN COURSE

PORTORO STRIPLOIN MB 4+

Kennebec Dauphinoise, Charred Onion, Mushroom, Muscatel Jus (gf)

PINK SNAPPER (A)

Grilled, Lemon Crema, Zucchini Flower, Ancho, Corn Salsa, Sunrise Lime

ZUCCHINI & SQUASH RISOTTO

Chargrilled Zucchini, Squash, Celery Pesto, Pistachio (ve, n)

SIDES - 15 *Addition (per Selection)*

Beer-Battered Fries, Garlic Aioli (v)

Charred Broccolini, Walnut, Grana Padano (v, gf, n)

Cos Lettuce, French Shallot, Stracciatella, Pine Nut (v, gf, n)

DESSERT

BLOSSOM BERRY TART

Floral Berry Tea, Chamomile Chantilly, Strawberry Gum (gf, n)

PASSIONFRUIT CRÈME

Sunrise Lime Compote, Date Brownie, Coconut Foam (ve, gf)

AUSTRALIAN CHEESES

Pomegranate & Fennel Crisp, Red Centre Lime Marmalade (n)

(A) Australian Seafood (M) Seafood of Mixed Origin (I) Imported Seafood

(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts