

Lunch set menu

Beneath our radiant Southern Cross, set against one the world's most Iconic backdrops, with its timeless designs and mesmerizing landscapes, Chef de Cuisine Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils and immersing the best seasonal local produce from the land and ocean to create a standout twist on Modern Australian grill.

TWO COURSE | 65
SOMMELIER WINE PAIRING | 35

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THREE COURSE | 80
SOMMELIER WINE PAIRING | 55

ENTRÉE

SMOKED OCEAN TROUT
Shaved Fennel, Oranges, Basil Seeds

MARINATED BEEF ROUND EYE
Green Mango, Almonds, Spring Onion, Carrot, Avocado Puree, Nam Jim Dressing

CASHEW MOZZARELLA 
Buddha Hand, Marinated Heirloom Tomato Zucchini Flower, Basil, Salt Bush,
Wattle Seed Crisp

MAIN COURSE

MARKET FISH
Wild Rice, Eggplant and Capsicum Caponata, Broccolini, Anchovy Crisp, Gremolata Salsa

YAKITORI FREE RANGE CHICKEN DRUMSTICK AND BREAST
Spring Onion, Grilled Bok Choy, Blue Mountain Radish, Sesame Seed

SAFFRON RISOTTO 
Sweet Corn, Charred Corn, Grilled Zucchini, Crispy Zucchini Flower, Basil

SIDES | 14 EACH

POTATO PUREE
truffle butter

BEER BATTERED FRIES
smoked chipotle aioli

GARDEN SALAD
quinoa, peas, apple-soaked currents, cider dressing

CHARRED BROCCOLINI
cashew nut pesto, pecorino cheese

DESSERTS

STRAWBERRY PAVLOVA
Chantilly Cream, Strawberry and Tarragon Sorbet

VEGAN RASPBERRY
Compressed Watermelon, Pistachio and Passionfruit Chocolate

 = Vegetarian

15% Surcharge applies for Sundays and Public Holidays

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens. We also advise that consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.