



SPRING LUNCHEON Midday 'til 3pm

1 x COURSE \$35,9 / 2 x COURSES \$45,9 / 3 x COURSES \$55,9

includes unlimited sparkling water & a coffee or tea

A LITTLE SNACK TO START....?

- Oysters** - shucked to order w/ classic sauce mignonette \$13,9 (3) \$23,9 (6) \$43,9 (12)
Mt Zero olives marinated w/ herbs & chilli \$8,9
Garden crudité, nasturtium pesto, cashew cream, basil cream \$15,9*
Whipped cod roe, Yarra Valley smoked salmon caviar, house made roasted cumin flatbread \$16,9
Black steamed buns, salted cucumber, pork, chilli caramel \$10,9 (2)

SMALL PLATES

- Chèvre pannacotta**, sugar snaps, pea sorbet, black garlic
Grilled asparagus, cured egg yolk, scallop crisps, Yarra Valley smoked salmon caviar
Heirloom zucchini 'spaghetti', compressed pepino melon, stracciatella, macadamia praline, basil*
Slow roasted WA octopus, green goddess sauce, pickled grapes, quinoa chips
Crisp skinned Western Plains pork belly, granny smith puree, black radish

MAIN

- Rotolo of butternut pumpkin & goats ricotta**, pine nut, mustard fruits, zucchini flower
Dry aged duck breast, confit leg, golden & purple beetroot, spiced tamarillo (+\$6,0)
Market fish fillet, chorizo, corn, smoked avocado, mussels
Saltgrass lamb rump & shoulder, asparagus, black olive & miso, hung yoghurt, dukkah
Cape Grim beef brisket, kohlrabi remoulade, onion rings, garden rocket

SIDES

- Duck fat roasted potatoes**, garlic, rosemary \$11,9
Crinkle cut chips, herb salt \$9,9
Baby gem, garden leaves, walnut, white balsamic vinaigrette \$9,9*
Charred broccolini, almonds, parmesan \$11,9*

TO FINISH

- Burnt orange crème brûlée**, pistachio praline, blood orange sorbet*
Strawberry & white chocolate mousse, our honeycomb, dark chocolate sorbet, strawberry consommé
Garden crumble - apple & rhubarb, crunchy nut & seeds, ruby ice cream*
Cheese please - cloth bound aged Maffra farmhouse cheddar, seasonal garnish

***We also have a selection of small sweets, pastries, cakes & Aggie's scones available - please ask!*

*This dish contains nuts / due to the nature of our kitchen we are unable to guarantee that dishes are Allergen free
15% surcharge applies on all Public holidays / No Split Bills / Bank surcharges apply - VISA / Mastercard / AMEX 1.5%