

## LUNCH

Sourdough with Burnt Fennel Butter \$2.5

### ENTRÉE \$20

Whipped Ricotta, Pickles, Pinenut Brittle

Duck Ravioli, Celeriac, Truffle

Wild Kingfish, Blood Orange, Green Harissa, Nasturtium

Grilled King Prawns, Fennel, Tomatoes

### MAINS \$35

Spanish Mackerel, Jerusalem Artichokes, Warrigal Greens

Wagyu Beef Cheek, Japanese Turnip, Charred Cabbage

Roasted Chicken, Gnocchi, Radicchio, Parmesan

Roasted Cauliflower, Caper, Raisin, Mushrooms

### SIDES

Cos Salad, Buttermilk Dressing, Radish, Parmesan 7

Potato Mash, Alto Olive Oil, Chives 9

### DESSERT \$15

Vanilla Meringue, Orange & Mint Salad, Citrus Sorbet

Chocolate and Stout Cake, Inka Berries, Coconut Sherbet

Bleu de Pays, Quince, Granny Smith Apple, Crackers