

SUNDAY 12TH MAY 2024



Lunch @ Dinner Menu
2 Courses \$79 | 3 Courses \$99

Entree

Pacific oysters (4) natural with chardonnay, shallot vinaigrette (gf)

Calamari fritti, pea, mint, garlic aioli (gf)

Zucchini flowers tempura- cacio e pepe, beetroot relish (v)(gf)

Tasmanian scallops, sweet corn mornay, parmesan crust (gf)

Caprese, heirloom tomato, stone fruit, capers, pesto, stracciatella (gfv)

San Daniele prosciutto +8

Main

Gnocchi 'alla Sorrentina', tomato, basil, stracciatella, pancetta (v)(gfoa)

King prawn risotto, pea, spring onion, garlic, lemon, chilli (gf)

18 hr slow cooked Gippsland lamb shoulder, lentil ragu, persian fetta, salsa verde (gf)

NZ Snapper fillet, braised fennel, heirloom beetroot, salmoriglio (gf)

Scotch fillet - 300g grain fed Wagyu John Dee Qld +20

Eye Fillet - 200g Southern ranges grass fed +20

Dessert

Pavlova, fresh seasonal fruit, mascarpone, passionfruit sauce, chocolate dust

Panna cotta - honey & ginger, red wine pear, almond crumble

Belgian chocolate fondant, amarena cherry, vanilla bean ice cream

Affogato, vanilla bean ice cream, espresso, honeycomb (gf) * optional add liqueuer

Cheese plate- selection of local & imported cheese, muscatels, quince, lavosh