



Lunch Menu

2 Course / 49

3 Course / 59

Choice of entree

Truffle pappardelle, smoked mushroom, cured yolk

Dory, confit duck, roasted grapes, verjus sauce

Wagyu bresaola, macadamia, roasted cherries

Choice of main

Lemon sole baked on paperbark, saltbush, triple cooked chips

Salt baked swede, roasted mushrooms, mushroom cream, chestnuts

Spit roasted pork, black pudding croquet, caramelised quince puree, leek

Ranger's Valley wagyu rump 5+, potato, watercress

Sides / 12

Rustic fries

Seasonal leaves

Wagyu fat potato

Choice of dessert

Pyeongana cheddar, quince, fig paste, crackers

Coconut sable, beetroot compote, foam, plum jam (ve)

Wattleseed, coffee, chocolate gateaux