



SET LUNCH

2-course \$198 | 3-course \$228 | 4-course \$258

STARTERS (choose one)

DIAMOND CLAMS AND COCKLES white sauce served with toasted sour dough

SPICED SAUSAGE MEAT butter puff pastry with garlic aioli

CAULIFLOWER SOUP air-dried ham and curried cauliflower

MIDDLE COURSE (choose one)

OYSTER with dulse seaweed and apple mignonette

FRESHLY SLICED CULATELLO DI ZIBELLO 18-month aged ham
with toasted baguette (add \$58)

MAINS (choose one)

SLOW COOKED PORK RIBS barbeque sauce, coleslaw

BATTERED COD fat chips, marrowfat peas, tartar sauce

POTATO GNOCCHI spiced tomato sauce, mozzarella and rocket pesto

AUSTRALIAN VALLEY SIRLOIN (300G) M2+ 270 day wet aged,
triple-cooked chips, peppercorn sauce (add \$158)

SIDES

CHIPS triple-cooked (add \$58)

SAUTÉED WILD MUSHROOM with shallot and garlic (add \$58)

HERITAGE ROASTED CARROTS Tête de Moine AOP, golden raisins (add \$78)

DESSERTS (choose one)

PEACHES raspberry sauce, vanilla ice cream, candied almonds

STICKY TOFFEE PUDDING with vanilla ice cream

SELECTION OF BLUE, CHEDDAR AND GOAT CHEESES oat biscuits and
chutney (add \$88)

SOMMELIER SELECTED

WHITE, RED OR SPARKLING WINE (add \$58)

COFFEE / TEA (add \$28)



DISCOVER CHEF GARETH PACKHAM'S EXCLUSIVE DISHES OF THE DAY,
INCLUDING JET-FRESH SEAFOOD AND MORE HIGHLIGHTS!

Please note that these items are subject to availability.