SET LUNCH
2-course $188  |  3-course $218  |  4-course $248

STARTERS (choose one)
SMOKED HADDOCK QUICHE  potatoes, spinach with watercress
CRISPY PORK CROQUETTES  gribiche sauce, sherry caramel
SMOKED ONION GOAT SALAD  cheese and pine nut

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)
CHICKEN BREAST YELLOW  potato puree, madeira sauce, onion and mushroom
COD LOIN  white bean ragout, tomato slow cooked hens egg
HERITAGE BEETROOT TART  caramelized onion goat cheese and caper berries
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)
PANZANELLA SALAD  with aged balsamic (add $48)

DESSERTS (choose one)
BANOFFEE PIE  banana, cream, caramel sauce
STICKY TOFFEE PUDDING  with vanilla ice cream
ICE CREAMS & SORBETS  Please ask your server for today’s flavour

SOMMELEIER 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.