

## Lunch Menu

2 courses for \$35

3 courses for \$45

### Entrée

Soup of the day

Ricotta gnocchi, lardo, poached egg, truffle brown butter, pinenuts & saltbush

Fried crocodile with potato straws, green mango, bean shoot salad & nuoc cham LG

Baby cos, white anchovies, cured yolk, pecorino, bacon & native ranch LG

### Main

Grilled beef porterhouse, whipped potatoes, broccoli leaves & pepper leaf Dianne LG

Baked chicken breast with lentils, kipfler, pickled red cabbage & stone fruit LG

Snapper fillet with red curry bisque, papaya, hot mint & native spinach salad LG

Roasted kumara with chickpeas, cashew & babaganoush and wild garlic yoghurt V LG

### Dessert

Chocolate & white miso delice with candied golden beets & pork fat anglaise LG

Vanilla panna cotta, Billy tea caramel, raspberry sorbet & lemon myrtle meringue LG

Cheese plate with accompaniments

### Sides

House made damper with golden syrup butter V 8

Bush fired local olives, olive oil, sticky balsamic & grilled bread V 8

Roasted Kipflers with black sesame tahini, goats curd & Warrigal leaves V LG 12

Mixed lettuce & seaside leaves, seeded mustard & aniseed myrtle V LG 10

Smoky eggplant hummus, Persian feta, pomegranate, native nuts & cassava N V LG 10

Popcorn cauliflower, roasted macadamia, salsa roja and fried herbs V LG 12

LG = Low Gluten      V = Vegetarian      N = Contains nuts

Some dishes may be modified to suit dietary requirements.