



## Lunch Set Menu

2 Course \$33

3 Course \$38

warm bread, cultured butter, sea salt, wattle seeds honey **v** (+ \$7)

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soft shell crab, warmed potato salad, truffled mustard dressing **gf,df**

heirloom tomatoes, torn buffalo mozzarella, parmesan oil,  
caramelised apple balsamic **v,gf,dfp**

sautéed gnocchi, zucchini, hazelnut, crushed green olive & honey dressing **v**

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confit chicken, truffled polenta, confit tomato, parmesan **gf**

dory, bubble & squeak, truffled mascarpone **gf**

red wine beef ragu, ricotta, orecchiette

roast pumpkin, cous cous salad, persian feta, walnut pomegranate dressing **v**

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affogato **v,gf**

chocolate mousse profiteroles, salted caramel **v**

brie, quince, lavosh **v,gf**

## sides

shoestring fries, house tomato sauce **v,gf,df** 7

grilled broccolini, walnuts, pomegranate dressing **v,gf** 10

roast field mushrooms, truffled mascarpone **v,gf** 12