

# SAXE QUEEN ST.

## SET LUNCH. 12 - 3 PM

2 COURSE 40  
3 COURSE 50

### ENTRÉE

Istrian Style prosciutto,  
compessed rockmelon

### MAIN

Orrechiete pasta, braised  
duck, red wine, carrot

Or

Sweetcorn pudding, polenta,  
black garlic, button mushroom

### DESSERT

Preston elderflower, stone-  
fruit, chilled rice pudding

### STARTER.

Rock oysters 3.9 each  
Snap crackle and pop, sesame dust 9  
Istrian style prosciutto, compressed rockmelon, rye crisp 15

### ENTRÉE.

South Australian tomato, pickled watermelon, cucumber 17  
Pursulane  
Atlantic salmon, soba noodle, calamari, 20  
seaweed and avocado  
Kangaroo tartare, Yarra Valley heirloom beetroot, 18  
horseradish,  
Quail breast and leg, Coffin Bay vongole, 19  
lettuce emulsion, celtuce, daikon

### MAIN.

Sweet corn pudding, polenta, black garlic, 32  
button mushrooms  
Maloolaba Swordfish, zucchini flower, mussels, saffron 38  
and basil  
Duck breast and confit leg, black pudding, eggplant, 40  
carmelized blood orange  
Western Plains pork scotch, burnt carrot puree, 39  
sunflower seed, coffee granola, soy milk jus

### SIDES.

Hawkes Mornington potato, duck fat, shallot, 9  
Iceberg salad, fermented radish and buttermilk dressing 9

### DÉGUSTATION - CHEF'S SELECTION.

5 COURSE - 85 ADD BEVERAGE MATCH - 65  
7 COURSE - 120 ADD BEVERAGE MATCH - 80

### DESSERT.

Brillat-Savarin cheesecake, mango, tapioca pearls, 16  
fig leaf  
Epoisses, King Edward potato, Williams pear, smoked bacon, 18  
cumin  
Preston Elderflower, stonefruit, chilled rice pudding 15  
70% single origin chocolate, cherries, hazelnut, 18