

SET LUNCH**

 2 COURSE \$45
 3 COURSE \$55

DÉGUSTATION

 5 COURSE \$85
 Add Beverage Match \$65

 7 COURSE \$120
 Add Beverage Match \$80

SNACKS

 Rock oysters 4ea

 Snap crackle and pop, sesame dust 9

 Istrian style prosciutto, plum, rye crisp 14

 Porcini arancini, parsley mayo 4ea

ENTRÉE

 Salt baked celeriac, 63 degree egg, celery, buttermilk, Comte crumble, Aleppo 18

 Quail breast and leg, Coffin Bay vongole, lettuce, fuzzy melon, daikon 21

 Wild Kingfish bastourma, smoked oyster, grapes, avocado 22

 Whey poached lamb, radish pod, tapioca, green pepper mastic 23

MAIN

 Mount Macedon pines, Parmigiano-Reggiano gnocchi, Fougurus custard, mushroom ketchup 36

 Duck breast, 5 spice pudding, fermented Wombok, bean shoot, aromatic broth 42

 Mooloolaba Swordfish, school prawn, puy lentil saag, onion pakora, lime pickle, curry leaf 41

 Bannockburn chicken in the style of bourguignon, black barley 39

SIDES

 Hawkes Mornington Peninsula potato, duck fat, cornichon 11

 Iceberg salad, fermented radish, buttermilk, olive oil 9

DESSERT

 Chocolate cremeux, blackout cake, hazelnut, prune Earl Grey 14

 Variations of Imperial mandarin, sheeps milk yogurt, almond 15

 A play on pumpkin and sweet potato pie, whipped sour cream, buckwheat Madeleine 14

 Our smoked bacon, gorgonzola, radicchio, blueberry, apple 16

 Unlimited Sparkling Water 5

*All credit card and eftpos transactions will incur a 1% surcharge
 **Not to be used in conjuncture with any other offer
 A 10% surcharge will be applied to the bill on Public Holidays.