

SET LUNCH**

2 COURSE \$50
3 COURSE \$60
+15 for wagyu dish
DÉGUSTATION
5 COURSE \$105
Add Beverage Match \$85
7 COURSE \$145
Add Beverage Match \$105

SNACKS

Pacific oysters	4.5ea
Istrian style prosciutto, lavosh cracker	15
Cauliflower macaroni cheese, truffle mayo	4ea
Ortiz anchovy, onion brioche	4.5ea
Snap Crackle and Pop	9

ENTRÉE

Yarra Valley parsnip, egg yolk, celery, green wheat, brassica leaves	19
Grilled S.A octopus, taramasalata, mussels, chive, smoked potato	22
Tortellini of chicken, yesterdays wild Slippery Jack and Pine mushrooms, cos lettuce	29
Lamb rump, nettles, sesame, white radish, apple, and fermented garlic	22

MAIN

Porcini and cultivated mushrooms, wild rice, thyme, charred shallot cake	35
Western Plains pork scotch, chiko roll of the shoulder, chestnut, cumin and onion	40
Humpty Doo Barramundi, carrot XO sauce, soy kohlrabi, wombok	42
Jack`s Creek MB9 Wagyu rump and shin, potato gnocchi, cauliflower, anchovy, parsley	49

SIDES

Fried Hawkes potato, duck fat, cornichons, shallots	11
Baby leaves, 12 year old Banyuls vineger	13

DESSERT

A composed cheese: Heidi cheddar, pumpkin custard, pecan sweet potato, nutmeg	15
Chocolate custard, soil and sorbet, beetroot compote, coriander seed, cocoa nib	16
Imperial Mandarin: yoghurt set cream, almond, curd sorbet	16
Spiced ginger cake, roasted pineapple creameux, coconut, vanilla, black banana	14
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