

## Lunch

**2 courses \$45 per person  
Incl a selected beverage**

Crispy sour dough loaf w house made dips \$9  
Edamame beans w chilli and garlic salt \$4

### Entrée

Soup of the day

Sage and parmesan crusted lamb's brains, romanesco,  
pumpkin puree, pickled garlic GF

Caramelized onion, creamed leek and gruyere tart, vincotto dressing

Pork and chicken liver terrine, slow cooked egg yolk,  
mustard seeds and bread crumbs

### Main

Fish of the day

slow cooked red wine beef cheeks, truffled potato,  
roasted mushrooms, lardons, wilted spinach GF

Spiced carrot and chestnut bake, honey and cumin roasted brussels,  
yoghurt dressing GF

Grilled Chimichurri spatchcock, smoked garlic potato puree,  
carrots a la grecque, basil jus GF

### Sides

Hand cut chips – Sharon's garden salad – Sautéed greens \$9

### Dessert

Souffle of the day

Vanilla crème brulee, poached mandarin,  
ginger brandy snap and mandarin gel

Chocolate, raspberry and strawberry gateau GF

Pineapple and golden syrup pudding, licorice ice cream

