

LUNCH SET MENU

\$45 for 2 courses or \$55 for 3 courses

Including a regular tea or coffee*

To be taken by the whole table

Entree

Smoky carrot and bitter leaf salad, roast beetroot passata, macadamia salsa gf, vg
Shredded duck and watermelon salad, cashews, rocket, chilli, coriander, light hoisin dressing df
Archie rose gin cured ocean trout and almond curd tart, fragrant raw salad, flowers df

Main

Spiced eggplant, whipped garlic, cherry tomato, red sorghum and mint tabbouleh vg, gf
Market fish with shaved fennel and cucumber salad, peppers, saltbush aioli gf, df
Dry rubbed 220g Sirloin steak, grilled cabbage, zucchini flower chimichurri gf, df

Dessert

Lemon aspen curd tart burnt wattleseed meringue
Coconut sorbet, macadamia praline, mango, Davidson plum dust gf
Sweet cornmeal cake, raspberry sorbet, butterscotch popcorn