

Lunch

Available Monday to Friday, 12 pm to 3 pm
1 course \$45 | 2 courses \$70 | 3 courses \$85

Warm marinated alto olives

8

Entrées

Sautéed wild mushrooms, Jerusalem artichoke textures, confit egg yolk, puffed grains

- 2022 *Domaine Trapadis P'tite Côte, Côtes-du-Rhône, FRA 17*

Cured duck breast, poached quince, anise crumb, endive, orange dressing

- 2023 *Lark Hill 'The Marion' Pinot Noir, CBR 16*

Tuna tartare, hand diced, pickled nashi pear, wasabi, finger lime, ponzu

- 2024 *Alkoomi Riesling, WA 15*

Pan seared scallops, scorched baby leek, bagna cauda, chives, lemon purée

- 2023 *Shaw & Smith Sauvignon Blanc, SA 15*

Twice cooked pork belly, roast fennel, pomme purée, charred lemon dressing

- 2023 *Lark Hill 'The Marion' Pinot Noir, CBR 16*

Mains

Braised White Pyrenees Lamb shoulder, roman beans, onion & fennel tarte fine, goats cheese, rosemary jus

- 2022 *Domaine Trapadis P'tite Côte, Côtes-du-Rhône, FRA 17*

Gnocchi à la Parisienne, cauliflower, cacio e pepe, Tuscan cabbage, pine nuts

- 2023 *Mada Sangiovese, CBR 16*

Poached coral trout, potato & lobster pressé, lobster bisque, salmon caviar

+ 15

- 2024 *Shaw & Smith Sauvignon Blanc, SA 15*

Pan fried barramundi, fioretto cauliflower, cavolo nero, hazelnut, beurre noisette

- 2023 *Murdoch Hill Chardonnay, SA 21*

Beef Assiette, pomme purée, heirloom carrot, crumbed globe artichoke, red wine jus

- 2022 *Domaine Trapadis P'tite Côte, Côtes-du-Rhône, FRA 17*

Sides

Shoestring fries, tarragon aioli

12

Roast beetroot, pickled onions, wattle seed goats cheese

12

Cos lettuce, horseradish buttermilk dressing, soft herbs

10

Desserts

Quince tarte tatin, Calvados Ice cream, fennel pollen (allow 20min cook time)

- *Lakeside Spice - Maker's mark, ginger beer, apple, cinnamon 22*

Warm chocolate mousse, miso caramel, macadamia crunch, pear sorbet

- *NV Domaine Vial Magnères Banyuls, Languedoc FRA 15*

Tonka bean crème brûlée, cardamom langue de chat

- *NV Champagne Taittinger Brut Reserve, Reims FRA 28*

Sticky walnut cake, pineapple, chai ice cream, meringue

- 2022 *Heinschke Noble Semillon, SA 14*

Café Gourmand, petite pastries and a coffee

All menu items may contain traces of nuts, eggs, dairy & gluten. Minimum requirement of one food item per person must be ordered.

All card transactions incur surcharges as follows: credit cards 1.5%, debit cards 1%, AMEX 1.7%. One bill will be presented to the table upon completion, no multiple split bills.

Children's Lunch

Available Monday to Friday, 12 pm to 3 pm

2 Course + choice of a juice or soft drink - 40 pp

12 YEARS AND UNDER

Mains

Pan fried steak, shoestring fries & salad

Potato gnocchi, tomato & basil sauce

Crumbed chicken, chicken jus, shoestring fries

Grilled fish & chips, lemon

Something Sweet

Chocolate & hazelnut mousse, mixed berries

Maple pecan pie, vanilla ice cream

Vanilla ice cream, choice of topping: chocolate, strawberry or caramel

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