

## Children's Lunch

Available Monday to Friday, 12 pm to 3 pm

2 Course + choice of 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

## Lunch

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

Warm marinated alto olives		8
Live Sydney rock oysters (shucked to order)		
- natural w/lemon	6.5pc	1/2 doz 36
- ponzu or pepperberry mignonette	7pc	1/2doz 39

### Entrées

Shaved Jamon Iberico, stracciatella, stone fruits, basil, focaccia		
- 2024 Garagiste Le Stagiaire Pinot Noir, Mornington Peninsula VIC 16		
Coffee roasted beetroot, goats curd pannacotta, walnut, port gel, cara cara orange		
- 2023 Shaw & Smith Sauvignon Blanc, SA 15		
Tarragon poached Moreton Bay Bug, heirloom tomato & plum carpaccio, curried bisque dressing		+ 5
- 2023 Lark Hill "The Marion" Riesling, CBR 15		
Asparagus, poached egg, bearnaise sauce, puffed wild rice, chives		
- 2023 1288 by Ray-Jane, Provence FRA 18		
Butter poached king prawn, pork croquette, nduja, fennel, pickled apple sauce		
- 2023 Murdoch Hill Chardonnay, SA 21		

### Mains

Herb crusted White Pyrenees Lamb backstrap, braised shoulder, pumpkin relish, pickled muntries		
- 2023 Mada Sangiovese, CBR 16		
Gnocchi à la Parisienne, wild mushrooms, Gruyère & white truffle mornay, spinach, bitterleaves, hazelnut dressing		
- 2023 Lark Hill "The Marion" Riesling, CBR 15		
Pan seared Snapper, whipped cod brandade, saffron escabeche, chervil		
- 2023 1288 by Ray-Jane, Provence FRA 18		
Pan fried Humpty Doo barramundi, fioretto cauliflower, cavolo nero, hazelnut, beurre noisette		
- 2023 Murdoch Hill Chardonnay, SA 21		
Juniper & fennel crusted venison loin, beetroot fondant, pomme puree, black garlic vinaigrette, black berries sauce "grand Veneur"		+5
- 2023 Ravensworth Estate Shiraz Viognier, CBR 19		

### Sides

Shoestring fries, tarragon aioli		12
Iceberg lettuce, white balsamic vinaigrette, pickled eschalots, chives		12
Grilled asparagus, peas, mint, stracciatella		12

### Desserts

Chocolate Basque cheesecake, malted coffee ice cream, passionfruit		
- NV Domaine Vial Magnères Banyuls, Languedoc FRA 15		
Pavlova, fresh summer fruits, vanilla cream, seasonal sorbet		
- NV Domaine Rondeau "Cerdon" Rosé, Bugey FRA 21		
Salted caramel crémeux, raspberry sorbet, popcorn praline		
- NV Penfold Grand Father Port, SA 16ku		
- Lavender & Orange crème brûlée, langue de chat		
- 2023 Spinifex Lucette semillon, SA 14		
Café Gourmand, petite pastries and coffee or tea		

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.

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