



---

**Lunch special**

**\$65 2 courses**

**\$80 3 courses**

Yellowfin tuna, fennel mousse, tomato ponzu, karkalla, puffed rice

Jamon iberico, persimmon, whipped feta, hazelnut, black olive

Petuna ocean trout, Jerusalem artichoke, mandarin, puffed wild rice

Salt baked celeriac, goat's curd, crisp quinoa, nashi, fresh truffle

~ ~

Line caught snapper fillet, confit fennel, clams, garlic chive

Roast barramundi fillet, parsley root, nettles, dashi, eggplant

Garden beignets, balsamic field mushroom, black garlic

Wagyu chuck rib, ginger soy glaze, yams, charred onion puree

Baby cos lettuce salad

~ ~

Roast pear, panna cotta, poppy seed cake, milk sorbet

Strawberry, sheep's yoghurt mousse, salted shiso meringue

Valrhona chocolate, malted barley, miso caramel

Cheese selection with house made lavosh, fruit bread & accompaniments

~ ~