



## Lunch Menu

Wednesday – Friday:  
2 Course - \$68 per person  
3 Course - \$75 per person

### Entrée

**360 Seafood Platter (For Two)**  
**Add \$30 to the 2 or 3 course price**

Market fresh seafood, blue swimmer crab and black mussels steamed in spiced tomato broth, freshly shucked oysters, tuna tartare, salmon ceviche, pickled octopus

**Freshly Shucked  
Sydney Rock Oysters (6)**

Red wine-shallot vinegar, lemon

**Salad of Roasted Beetroot and Endive (v)**

Beetroot, endive, rocket, roys de vallees

**Tuna Tataki**

Yellow Fin Tuna, asparagus, courgette,  
lime dressing

**Seared Scallops**

Scallops, celeriac, parma ham, snow pea leaf

**Ham Hock Terrine**

Braised ham hock, grilled sourdough, quince chutney

V = vegetarian option



## **Main**

### **John Dory Fillet**

Roasted cauliflower, garlic, lemon,  
spiced port reduction

### **Tasmanian Salmon Fillet**

Potato and goats fetta pavé, black olive salsa,  
tomato vinaigrette

### **Lamb Fillet**

Caponata, wilted radicchio, red wine jus

### **Corn Fed Chicken Galantine**

Braised baby shallot, shemiji mushroom

### **Goats Cheese and Potato Terrine (v)**

Roasted baby vegetables, truffle dressing

### **Strozzapreti Pasta (v)**

Capsicum, red onion, leek, tomato, preserved lemon

V = vegetarian option



## **Mains from the Grill**

### **Black Angus Beef Fillet (Vic) 200g**

100% Black Angus guaranteed,  
150 days grain fed  
Gippsland, Vic

### **Wagyu Sirloin 250g—marble score 9+ (Qld) add \$30 to the 2 or 3 course price**

500+ day grain fed, Security Foods,  
Gerry Harvey's property  
Australia's elite Wagyu producer  
(recommended medium)

### **Beef Sirloin on the Bone (Qld) 400g add \$15 to the 2 or 3 course price**

Pure bred Hereford, free range, pasture fed,  
Darling Downs

### **Red Angus Rib of Beef (SA) 450g add \$20 to the 2 or 3 course price**

Marinated with garlic, rosemary, thyme.  
Finished on lot feed for 100-150 days,  
Coonawarra Region, Limestone Coast

All grill items are served with your choice of sauce and potato puree or fries

## **Sauces**

Bordelaise, béarnaise, au poivre

## **Condiment Service**

A selection of artisanal mustards

## **Side Dishes \$11**

Potato puree

Fries with rosemary salt

Buttered seasonal greens

Vine rippened tomato salad, salsa verde

Green leaf salad, lemon vinaigrette



## **Dessert**

### **Vanilla Bean Crème Brulée**

Strawberry salad

### **Summer Fruit Terrine**

Peach jelly, basil mascarpone

### **Valrhona Chocolate Delice**

Chocolate ganache, espresso ice cream

## **L'Assiette de Fromage**

local and imported cheeses  
quince paste, salted bread

### **Jannei Buche Noir (NSW)**

ashed goat's cheese

### **Manchego (Spain)**

sheeps milk, hard

### **Cashel Blue (Ireland)**

cows milk, semi-soft blue

### **Delice de Bourgogne (France)**

triple cream, white mould

### **Taleggio (Italy)**

cows milk, washed rind