



## **lunch degustation menu**

4 courses \$85  
with a glass of wine

### **oysters**

2 sydney rock oysters, natural and 2 lemon myrtle jelly, black pepper

### **crab**

dressed alaskan king crab, compressed melon,  
cured ham, earl grey gel, nasturtium

### **beef**

char-grilled black angus beef fillet, sweet potato,  
broad beans, miso butter

### **side**

mixed leaf salad, new season tomatoes, freshly grated parmesan

### **chocolate**

dark chocolate sponge, raspberry mousse, pistachio brittle

available for the whole table only  
choice of one house red or white wine per person  
dishes in degustation menu can not be modified,  
to modify dishes, please revert to à la carte lunch menu