

3 COURSE SET LUNCHEON \$80 PER PERSON

Menu

To Start (shared)

house made focaccia v fennel salami, house pickles **gf df** stracciatella, beetroot, orange, hazelnut, mint v **gf** mushroom arancini, truffle mayo v **gf** 

## Mains (choice of 1 per person)

roast chicken, prosciutto, white polenta, kale pesto gf pumpkin dumplings, brown butter, currants, pepita, parmesan v df av 18 hour braised beef brisket, cauliflower pate, green beans, chimichurri gf tempura snapper, cucumber yoghurt, summer squash, sumac dressing gf

## Dessert (choice of 1 per person)

chocolate mousse, miso caramel, orange, hazelnut gf lemon & polenta cake, rhubarb, mascarpone gf coconut cassata, roasted pineapple, peanut, sesame gf df

\*kids 12 and under will have their own menu on the day
\*\*menu may or may not differ on the day due to seasonality and supplier availability

