

Sample Lunch Menu

Two course menu includes either set entrée or set dessert with alternate main course

Entrée

Please select one of the following

Twice cooked Korean pork belly with pickled radish and apple salad, kimchi puree and ssamjang sauce

Potato gnocchi with grilled zucchini, cherry tomatoes and goats curd, lemon scented extra virgin olive oil

Air dried Sher Wagyu beef bresaola with asparagus and truffled peaches, buffalo milk parmesan custard and puffed semolina crackers

Duck liver parfait with burnt rose petal and strawberry vinaigrette and toasted walnut crisps

Main

Please select two of the following to be served alternately

Crispy skinned King Ora salmon with grilled artichokes, olives and cured young tomatoes, white anchovy vinaigrette

Soy glazed chicken breast with miso eggplant and furikake crumb, shiso and pickled ginger gel

48 hour braised grass fed beef brisket with heirloom vegetables and celeriac remoulade, mushroom ketchup

Coconut braised pumpkin with hand rolled rice noodles, steamed eggplant and yellow bean sauce

Dessert

Please select one of the following

Pandan chiffon cake with coconut sago, mango cream and sesame nougatine

Balsamic infused fig frangipane tart with leatherwood honey mousse, crispy meringue and orange

Rose water crème catalana with compressed strawberries and candied pistachios

Slow-cooked dark chocolate mud cake with spice poached pear, caramel and crème anglaise

Rose water crème catalana with compressed strawberries and candied pistachios

Orange and basil panna cotta with lemon butter cake and curd finished with almonds

Slow-cooked dark chocolate mud cake with spice poached pear, caramel and crème anglaise

Coffee & Tea

Nespress coffee & freshly brewed tea served