



## Lunch Menu

Wild red kangaroo pho

Ratatouille-ish

Spencer Gulf kingfish crudo, golden beetroot, finger lime, buttermilk

Roscoff onion custard, Orkney scallop, morel mushroom, jus gras

Aged Kinross Station lamb saddle, morel mushroom farci, wild garlic, aubergine

or

2GR full breed wagyu sirloin 9+, warrigal greens, onion, Sarawak pepper  
*course upgrade +\$38*

Caramel apple tart, Martell XXO sabayon

Pastries and chocolates

*Executive Chef Michael Wilson*

*Chef de Cuisine Herman Lim*

Menu \$148++

Beverage Pairings

Sommelier - \$98++ | Temperance - \$48++

All prices are subject to service charge and tax  
The menu and price are subject to change without prior notice  
This menu is available for **lunch** from **Thursday - Sunday**



# Lunch Menu

(Vegetarian)

Vegetable pho

Ratatouille-ish

Golden beetroot, pickled daikon, finger lime, buttermilk

Lettuce gazpacho, organic cucumber, Australian native sea succulents, tonburi

Crapaudine beetroot risotto, parmesan fondue

Caramel apple tart, Martell XXO sabayon

Pastries and chocolates

*Executive Chef Michael Wilson*

*Chef de Cuisine Herman Lim*

Menu \$148++

Beverage Pairings

Sommelier - \$98++ | Temperance - \$48++

All prices are subject to service charge and tax  
The menu and price are subject to change without prior notice  
This menu is available for **lunch** from **Thursday – Sunday**