



Friday long Lunch Menu Winter 2023

Chef Liam Donnes

Smaller

Grazing board, local charcuterie, cheeses, pickles, terrine \$28

Arancini of asparagus, pine nut, feta, smoked aioli \$18

Moreton bay bug, crispy potato, fennel \$10 ea

Zucchini flower, capsicum, aioli \$9 ea

Whipped smoked trout, crudites, roe \$16

Chicken & leek terrine, tarragon, truffle, grapes \$18

Plates

Cannelloni of prawn, garlic, nduja, BBQ spring onion \$34

Spring lamb, eggplant, smoked yoghurt, dill \$40

Sher wagyu beef, frites, café de Paris butter \$45

Fried garfish, cucumber, preserved lemon, capers \$36

Ricotta gnocchi, spring vegetables, olive, goats cheese \$30

Sides

Green salad, chilli, lemon, ricotta salata \$12

Kipfler potatoes, Meredith goats cheese, oregano \$14

Dessert

“Our Lemon” tart, strawberry, mascarpone \$16

Chocolate, mandarin, ginger \$18

“Chocolate truffles” Salted caramel, hazelnut \$6 ea

Cheese

served with Lavoush, truffled honey, preserved fruit

“Holy Goat” la Luna \$12

Goldfields farmhouse St. Barbara \$10

Chefs selection \$80