

THE LOCAL LUNCHEON

Enjoy a fast and light business lunch or a long and leisurely meal with us!

2-course \$42⁺⁺ | 3-course \$52⁺⁺ | \$12⁺⁺ Glass of Beer, Wine or Prosecco

STARTERS

Garden tomato and strawberry, shiso, ponzu dressing, caperberry VG

Balinese salt & kaffir lime cured snapper, pickled cabbage, ponzu glaze

Salmon sashimi, ikura, fennel gazpacho, radish, cucumber, oxalis GF +2

Pumpkin agnolotti, beef consommé, bone marrow miso caramel, tio pepe +5

MAINS

Udon cacio e pepe, local mushrooms, confit egg yolk VG

Roasted barramundi, celeriac, sauce vierge, garden herbs

Pan roasted whole chicken leg, lentils succotash, thyme jus

Grilled Mangalica pork collar, pork jus, black bean dust, charred local greens +8

DESSERTS

Chocolate sake fondant, chocolate dirt, plums, cherries, chrysanthemum gelato

Coconut sugar panna cotta, pineapple confiture, lychee piña colada granite

SIDES +10

Chayote slaw | Smoked potato | Local salad leaves | Grilled corn

GF | Gluten Free V | Vegan VG | Vegetarian

All prices are subject to service charge and GST