



Monday to Friday Restaurant eXpress Lunches

**Monday to Wednesday in December*

This menu is available for bookings up to 9 people.

For groups of 10 or more, please contact us for more information.

2 courses and a glass of wine – \$49

Crumbed **zucchini flowers** filled with Taleggio – \$8 each

entrees

Hiramasa **kingfish** crudo | smoked oyster cream | finger lime dressing

🍷 Azzurri **burratina** mozzarella | heritage tomatoes | basil dressing

Clarence River **chilli-prawn ravioli** | pickled fennel | spicy prawn bisque

Flinders Island **wallaby** broth | wallaby tail **tortellini** | Otway shiitake

main courses

🍷 Autumn **mushrooms** | pan fried **gnocco** | truffled egg yolk
Tuscan kale | roasted vegetable 'jus' | Parmigiano-Reggiano

Fish of the day

Rannoch Farm **quail**-cotechino
broccoletti | soft sweetcorn polenta | lentil dressing

Robbins Island **wagyu** | heirloom carrots | salsa verde

side dishes – \$7.90

Baby **gem lettuce** | horseradish-buttermilk dressing

Russet Burbank 'chips' | smoked paprika | aioli

cheese or dessert

Today's cheese

toasted fruit & nut loaf | lavosh | fig marmalade

Your own **dessert** plate of 3 small tastes:

Coconut milk gelato & lime sorbet 'tropical spice'

Fresh **fig** tartlet | honey-mascarpone | walnut praline

Zokoko (70%) dark **chocolate** & blood orange marquise

* extra glass wine \$7 * extra course \$16