



Lunch Tasting

Available 12-2.30pm Tuesday - Saturday

\$45 per person

*Mushroom Cappuccino, truffle oil
& prosciutto crumb*

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Balsamic mushroom, blue cheese, pear, candied walnut & burnt
butter

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Cleanser

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Soy glazed lamb shoulder, butternut pumpkin, hazelnuts & goats
cheese

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Caramel & banana, shortbread, honeycomb ice cream, Chantilly
cream & burnt almond

No alterations to packages

Please let us know if you have any dietary needs

No Split Bills



Brunch

Available 10 -11:45am Saturdays

\$40 per person

\$55 with matched Drinks

Cinnamon toasted oats, mascarpone, berry compote & fresh apple

Apple, honey & ginger mocktail

Citrus cured trout, harissa potatoes, dill sour cream & bottarga

Bacon, poached egg, sarladaise potatoes & mushroom sauce

Coffee or tea of your choice

Baked cheesecake, rhubarb & strawberry, vanilla bean ice cream

Berry frappe

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