



EXPRESS LUNCH
two courses and a glass of house wine \$35

entree

cured & wood smoked albacore tuna, young fennel, red sorrel & romesco

8 hour braised pork, prune, sherry, apple & watercress

risotto of green asparagus, lemon & mascarpone

main course

seared goulburn river rainbow trout, cauliflower, spinach, caper & raisin

slow-cooked corn beef, pomme mousseline, heirloom carrots & mustard sauce

potato gnocchi, swiss brown mushroom, asiago & chives

dessert

lemon curd tart with vanilla bean ice cream

banana & brioche pudding, dulce de leche,
vanilla cream & macadamia crumble

three local cheeses with quince paste & lavosh

available from 12.00pm – 2.00pm, monday to friday

2016 / 2017 – dish was awarded 2 chefs hats
in Gault & Millau restaurant guide

price & menu items subject to change without notification