

EXPRESS LUNCH

ENTREE

Whipped soy tofu, roasted onions, black fungus & shiitake,
dashi, radish, nasturtium (vg)

Bay bugs, cauliflower, norikuro butter, oxalis

Glazed Arcadia spatchcock, pickled bitter leaves, goat curd,
kumara, orange, yeast, puffed grains

MAIN

Rocky Point grouper, duxelle, baby cos, red wine hollandaise, pickled daikon
Miso glazed japanese eggplant, mushroom, babaganoush, yeast, puffed wild rice (vg)

Gippsland veal tenderloin, beetroot, pickling onions, labneh, pan juices

DESSERT

Coffee & hazelnut mille-feuille, manjari Valrhona chocolate ice cream

Frozen limoncello sabayon, basil meringue, sablé

Spiced mixed berries, tapioca tuile, vanilla cream (vg)

SIDES (+15)

Wagyu fat roasted potatoes, confit garlic, rosemary

Mixed leaf salad, aged sherry vinegar

Charred broccolini, almond romesco, pecorino

2 COURSE \$75 PP

3 COURSE (+25PP)

Includes a glass of selected Penfolds wine



(vg) vegan