



Lunch Set Menu \$65pp

Starters Choose One

Beef Tartare, Boiled Egg, Charcoal Emulsion, Potato GF, DF

Marinated Peppers, Walnut, Witlof, Olive V, GF, DF

Smoked Mussels, Fermented Garlic, Egg Yolk DF

Mains Choose One

Cider Braised Pork, Celeriac, Cheddar Sauce GF

Charred Lamb, Sunflower, Artichoke Crisp, Anchovy Dressing GF, DF

Urban Valley Mushroom, Cauliflower, Pine Nut, Black Garlic V, GF

Sides To Share

Crispy Potatoes, Garlic and Nori Salt, Sour Cream V, GF, DFO

Baby Gem Salad, Herb Dressing, Pumpkin Seeds V, GF, DF

Additions & Upgrades

Mains

Appellation Oysters, Mignonette GF, DF 7ea

Market Fish, Creamed Leeks, Chard, Verjus GF 10 ea

600g O'Connor Bone-In Sirloin , Horeradish Cream, Herb Sauce GF, DF 20pp
Minimum 2 pp

Desserts

Malt Brownie, Pistachio, Citrus GF 17

Two-Piece Cheese Board GFO 22

Affogato, Vanilla Ice Cream, Espresso, Frangelico GF 19