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# THREE COURSE LUNCHEON

**\$95 INCLUDING A GLASS OF BUBBLES ON ARRIVAL**

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## Entrée

Pan-roasted octopus, caramelised shallot & chilli sambal, vermicelli, herbs GF

Kingfish crudo, smoked soy tataki, golden sesame, daikon, scallion oil GF

Confit lion's mane mushroom, rolled turmeric pancake, soft herbs, tamarind  
& peanut GF/V

## Mains

Confit red duck & lychee curry, coconut rice, kaffir lime, pickled pineapple, soft herbs GF

Pork belly lechon, garlic rice, coconut braised greens, pickled papaya salad GF

Caramelised sweet potato, turmeric, lemongrass & galangal curry, rice gnocchi,  
green mango GF/V

## Dessert

Baked goat brie, burnt honey, oat wafer, eggplant chutney GFO

Sweetcorn cake, buttered popcorn cream, salted caramel, honeycomb V

Dark chocolate ganache, strawberry, vanilla, salted oreo, macadamia GFO

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# GARDEN GRAZING

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## Our grazing platters include:

Local & international artisan cheeses

Assorted cured meats

Tasmanian smoked salmon & accompaniments

Seasonally inspired tartlets

Olives & crisps

Fresh locally baked artisan breads

A selection of house made dip, chutney, relish, hummus and fruit pastes

A range of breadsticks & crackers

Fresh local fruit, dried fruits

*Melbourne  
Cup '21*

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