



December Monday to Wednesday eXpress Lunch Menu

This menu is available for bookings **up to 9 people**.
For groups of 10 or more, please contact us for more information.

2 courses and a glass of wine – \$49

Freshly shucked **oyster** | native lime mignonette – \$4 each

entrees

Semi-cured Hiramasa **kingfish** & Petuna **ocean trout**
taramasalata | rice paper crisp

🍷 Azzurri **burratina** mozzarella | heirloom tomatoes | shiso

Clarence River **prawn ravioli**
fennel & citrus salad | spicy shellfish–saffron sauce

Golden Plains **pork** belly
rice noodles | abalone mushrooms | ginger dashi

main courses

🍷 Pan-fried, slow-cooked celeriac ‘steak’
shiitake mushroom | asparagus | roasted vegetable ‘jus’

Fish of the day

Corned **duck** leg | blackberry sauce
carrot three ways; puree, roasted & fermented

Braised **lamb** neck | crushed green peas | ‘salsa verde’

side dishes – \$7.90

Tatsoi salad | nashi pear | daikon | wasabi peas & mayo

Potato ‘**chips**’ | smoked paprika | aioli

cheese or dessert

Today’s **cheese**

toasted fruit & nut loaf | lavosh | fig marmalade

Your own **dessert** plate of 3 small tastes:

Coconut milk gelato & lime sorbet ‘tropical splice’

Fresh **berry** & vanilla–sour cream **tartlet**

Zokoko (70%) dark **chocolate** & blood orange marquise

* extra glass wine \$7 * extra course \$16