

Cheek by jowl

MODERN AUSTRALIAN

LUNCH MENU

2 COURSE \$38 | 3 COURSE \$46

5 COURSE \$58

PICKLED KINGFISH
FERMENTED PLUMS | TEMPURA SHALLOTS

ROASTED QUAIL
CHESTNUT | MUSHROOM | MINT

SALT BAKED BEETROOT
GOATS CHEESE | PICKLED RAISINS | HORSERADISH

BARRAMUNDI (Kuhlbarrá)
FERMENTED CARROT BROTH | PURSLANE | WHITE DANDELION

ROAST PUMPKIN
SPICED CASHEW NUT | KALE | PUMPKIN SEED

STEAK AND FRITES **+15++**
STOCKYARD ANGUS | TRIPLE COOKED CHIPS | CAFÉ DE PARIS

BURNT PEAR
HAY PANNA COTTA | PEAR SORBET | SALTED CARAMEL

COCONUT
LAKSA LEAF ICE CREAM | POMELO | GREEN CHILI

CHEESE PLATE **+10++**
WALNUT BREAD | RAISIN JAM | FRESH APPLES

Please note that all prices are subject to tax and service charges.