



Let's Do Lunch

2 Courses \$40 per person / 3 Courses \$55 per person

Buttermilk Quail | Black Garlic | Kohlrabi | Radish

or

Heirloom Tomatoes | Stracciatella | Olive | Lemon Balm | Basil

Barramundi | Fermented Chilli | Pickled Broccoli

or

Braised Beef Cheeks | Desiree Mash | Grilled Oyster Mushrooms | Reggiano | Jus

Pear Crumble | Walnut | Lemon Myrtle Ice Cream

or

Crème Brûlée | Raspberries | Yuzu

Sides

Crust + Co Bread | Butter | 6

House Cut Chips | Aioli | 10

Chargrilled Sweet Corn | Manchego | Smoked Almond | Fried Onions | Chives | 10

Mixed Leaf Salad | Dijon Vinaigrette | 9