



Let's Do Lunch

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

Salt + Pepper Calamari | Charred Sugarloaf | Pickled Ginger

or

Roasted Cauliflower | Black Garlic | Za'atar | Pomegranate

Barramundi | Horseradish Yoghurt | Asparagus | Egg Yolk | Potato Crumb

or

Smoked Beef Brisket | Polenta | Pickles | Gremolata

Pear Crumble | Caramel Cream | Spiced Syrup | Candied Walnuts

or

Crème Brûlée | Raspberries | Yuzu

Sides

Crust + Co Bread | Butter | 6

House Cut Chips | Aioli | 10

Chargrilled Broccolini | Lemon Butter | Smoked Almonds | Fried Onions | 10

Mixed Leaf Salad | Dijon Vinaigrette | 9