



Lunch Menu

Entrée

Homemade Pesto & parmesan or Garlic Bread

\$9

Asian soup of the day served with sourdough bread

\$18

Pan Seared Scallops (G)

x.o. | pea puree | grapefruit gel | kizami nori

\$23

Gaulston Heights Pan-Fried Quail

kale | shimeji mushroom | tamarind honey glaze

\$22

Genmaicha Duck Breast

sautéed lentils | heirloom carrots | golden ginseng glaze

\$26

Sashimi Selections (D)

salmon | yellowfin tuna | scallops | yuzu wakame | pickled ginger granita | wasabi soy

\$26

Truffled Mushroom Wontons (V)(D)

traditional asian herb broth | a hint of lemon juice | oyster mushrooms

\$18

Main

Miso-Infused Ocean Trout

fondant potato | edamame | nori crisps | torched tomatoes | wasabi mayo

\$42

Confit Duck Maryland (G)

honey ginger infusion | taro root puree | water spinach

\$42

Char-Grilled Hunter Valley Angus Tenderloin

roasted beetroot puree | pont neuf potato | oyster mushroom | soy ginger emulsion

\$45

Sundried Tomato Crust Grass-Fed Riverina Lamb Rack (G)

sugar snap tempura | spiced cauliflower cream | teriyaki glaze

\$45

Vegetable Parcels (V)(D)

cavolo Nero cabbage | broccolini | carrots | beans | barley | tofu | mushroom sauce

\$38

Dessert

Deconstructed Mango & Sticky Rice (G)(D)

mango coulis | compote | rice crackers | coconut sorbet | soil

\$23

Lychee Panna Cotta

freeze dried lychee | raspberry gel | sorbet | crumble

\$23

Lightly Spiced Pear Tart Tartin

cinnamon | star anise | mandarin zest | vanilla ice cream

\$23

Kaffir Lime and Lemongrass Crème Brûlée

coconut sorbet | lime and pistachio biscotti

\$23

Trio of dessert for 2

Deconstructed Mango & Sticky Rice

Lychee Panna Cotta

Kaffir Lime and Lemongrass Crème Brûlée

\$60



(G) Gluten free (V) Vegetarian (D) Dairy free
Local & Regional (LR) Sourced within the radius of 100 miles, with 80% containing local or regional ingredients

1.5% surcharge applies for the use of visa, master card and amex;

2.25% surcharge applies for the use of amex and diners card.