

## EXPRESS LUNCH

2 courses \$44 / 3 courses \$54

Including a glass of regional wine, sparkling or craft beer

### ENTRÉE

Ham hock and parsley **terrine**, *Jakonie* organic pickled quail egg, gribiche, brioche

**Duck parfait**, *Pedro Ximénez* jelly, roasted pear, pistachio, brioche

**Freshly shucked oysters**

x3 (GF)

with cucumber and gin consommé salmon roe or natural

*B&B Basil* **zucchini blossoms**, ricotta, macadamia nuts, mint, *Collins* honey (GF)

**Sher Wagyu beef cheek croquettes**, black garlic, wagyu bresaola, manchego wafer

### MAIN

**Sher Wagyu rostbiff** #9 230 grams, hand cut chips, béarnaise sauce (GF)

**Wagyu burger**, bacon, cheddar cheese, *Zuni* pickles, hand cut chips

Wood-roasted heirloom **beetroot**, avocado, quinoa puffs, hemp seeds, grapefruit, basil (GF) (V)

Slow cooked Flinders Island **lamb shoulder**, heirloom tomato, peas, barrel aged feta, handmade pappardelle

Wood-roasted Cone Bay **Barramundi**, capers, zucchini, greens, cream fraiche, dill, mint (GF)

Wood-roasted *Bare Bird* **chicken breast**, heirloom tomato, beans, chicken skin, green goddess dressing and butter lettuce salad (GF)

### DESSERT

**Wattle seed brulee**, roasted pear, almond bread (GF)

**Molten chocolate cake**, chocolate mousse, dehydrated mousse, chocolate dirt, mint moss and mint ice cream (GF)

**Vanilla bean cheesecake**, sable breton, poached strawberries and blueberries, pistachio dust, strawberry sugar glass and strawberry soup

**Local cheese plate** with wild baby fig and house crackers



Public Holidays incur a 10% surcharge. American Express transactions incur a 1.6% surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

