EXPRESS LUNCH

2 courses $44 / 3 courses $54
Including a glass of regional wine, sparkling or craft beer

ENTRÉE

Lunch Charcuterie: Fromage de tête, *Noix de jambon*, mortadella, semi hard ash cheese, pickles and fennel lavosh

Freshly shucked oysters x3 GF
with cucumber and gin consommé salmon roe or natural

B&B Basil **zucchini blossoms**, chickpea tempura, pine nut and farro filling 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 **snapper**, 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.