

EXPRESS LUNCH

2 courses \$44 / 3 courses \$54

Including a glass of local champagne, craft beer or wine

ENTRÉE

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

Pizzette with olive oil, *Noix de jambon*, pickled pear, Parmigiano Reggiano, fig vincotto

Freshly shucked oysters

x3 (GF)

with cucumber and gin consommé salmon caviar or natural

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

(GF)

MAIN

Steak frites: *Sher Family wagyu rostbiff* #9, hand cut chips, béarnaise sauce

(GF)

Wagyu burger, bacon, cheddar cheese, zucchini pickles, hand cut chips

Tasmanian **salmon**, chard, asparagus, confit zucchini, kipfler, salmon caviar, salmon puff, lemon beurre blanc

(GF)

Hand cut **pappardelle**, peas, snow peas, asparagus, lemon oil, basil pesto and *Meredith* goats feta

(V)

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.

