



# 2/3 COURSE LUNCH

## ENTRÉE

*B&B Basil* **zucchini blossoms**, pinenut and farro filling,  
heirloom roasted beetroot, pickled zucchini ribbon,  
*Meredith* goats curd (V)

Freshly shucked **Oysters** with mignonette sauce x 3 (GF)

**Duck parfait**, fromage de tête, wagyu bresaola,  
cornichons, pear compote, beetroot crisps

## MAIN

*Sher Family* **wagyu rostbiff #8**,  
béarnaise and hand cut chips (GF)

**Wagyu burger**, sesame bun, bacon, caramelised onion,  
pickled zucchini, Emmenthal, lettuce, tomato,  
miso mayonnaise and hand cut chips

**Wood fired baby chicken**, thyme,  
shallots, shimeji and king mushroom, jamon,  
chateau potato and jus (GF)

**Fish** of the day

## DESSERT

**Crème brûlée**, wood roasted pear compote,  
almond biscotti (GF)

**Chocolate molten cake**, hazelnut ice cream,  
white chocolate and vanilla bean mousse,  
*Nutella* moss and marshmallows (GF)

**L'Artisan cheese plate** with wild baby fig  
and house crackers

Choose two courses with a glass of local wine for \$40  
Choose three courses with a glass of local wine for \$50

