



2/3 COURSE LUNCH

ENTRÉE

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

Freshly shucked **oysters** with cucumber consommé,
apple, gin, flying fish roe x3 (GF)

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

MAIN

Steak Frites - *Sher Family* wagyu rostbiff #9,
béarnaise and hand cut chips (GF)

Wagyu burger (200 gram), sesame bun, bacon,
caramelized onion, pickled zucchini, cheddar, lettuce,
tomato, smokey mayo, battered onion rings and
hand cut chips

Pappardelle with wood-roasted chicken ragu of peas,
pumpkin, jamon, sage and *Parmesan Reggiano*

Fish of the day

DESSERT

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

Vanilla bean **cheesecake**, Sablé Breton, poached
strawberry, dried blueberries, pistachio, strawberry soup (GF)

Local **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

