

Lunch Set Menu 49

Lunch Set Menu 59 with a glass of house wine or fresh juice

11:30 to 13:45 (last order)

Starters

Geraldton kingfish, Yarra Valley salmon pearls, avocado cream, herb oil

Heirloom tomato & fig salad, house ricotta, nocella olive, aged balsamic v

Chef's starter of the day

Wagyu tartare, free range yolk, pickled mushroom, Worcestershire aioli, watercress

Bangalow pork cheek, "adobo", soubise, pickled cucumber, green mango, puffed rice 6

Mains

Wagyu cut of the day 15

Confit Irish duck leg, parmesan polenta, watercress, orange, fennel

Little Joe grass fed sirloin, baby spinach, confit garlic, fried kale, pepper sauce

Market fish of the day

House made herb potato gnocchi, wild mushroom ragu, sweet peas, pecorino, truffle v

Sides 9 each

Baby Romaine, buttermilk, cured yolk, chives

Kale salad, pomegranate, pico de gallo, cracked wheat v

King brown mushroom, confit garlic, chives, tarragon v

Potato puree v

House cut fries, herb salt, house made ketchup v

Desserts

Sorbet of the day

Dessert of the day

Chef's selection cheese (2 types)

(Served with Tasmanian honeycomb, grapes, house pear preserve, lavosh)

Coffee or tea

Lunch Menu for groups of 1 – 10 people

v - denotes for vegetarian option

Salt grill & Sky bar
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General Manager – Tim Dopson
Executive Chef – Jake Kowalewski

All our meats are free range farmed

Please note a 10% service charge and 7% GST
will be added to the final bill