

Lunch Set Menu 49

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

11:30 to 13:45 (last order)

Starters

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

Heirloom tomato & fig salad, smoked curd, nocella olive, young chard, aged sherry v

Chef's starter of the day

Wagyu tartare, kimchi, confit yolk, puffed rice, nori

Bangalow pork belly, caramelized pineapple, Thai salad, pink pepper caramel 6

Mains

Wagyu cut of the day (180g) 15

Smoked & confit Irish duck leg, roasted apple puree, charred radicchio, radish

Margaret River Angus rib eye (180g), salsa verde, roasted kipfler, garlic cream, tendrils

Market fish of the day

Roasted butternut risotto, pumpkin seed & oil, house ricotta, dried olive v

Sides 9 each

Baby Romaine, buttermilk, cured yolk, chives

Salt baked beetroot, roasted onion, walnut, balsamic v

Grilled asparagus, verde, toasted almonds v

Potato puree v

Hand cut chips, 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, quince, 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 – Ken Kuwako
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