Lunch with Lorelei Lee

Choose 2 Courses for $40 with a glass of local wine

-Entrée-

Old breed pork belly (gf)
McIvor Farm Berkshire pork belly, brined, cauliflower puree, Tasmanian seared scallop, *Istra* chorizo, apple, pomegranate relish and *McIvor Farm* crisp

Wagyu carpaccio (gf)
Sher Family wagyu #8 wood-fired, pepper crusted with soft quail egg, potato crisps, cornichons, Grana Padano, mayonnaise, *Manjimup* black truffle oil

Duck parfait
with *Pedro Ximenez* jelly, quince and toasted brioche

-Main-

Steak Frites
Sher family Wagyu Rostbiff #8, béarnaise and hand cut chips

Pea & Goats Cheese Ravioli
House made Ravioli with pea, lemon and Meredith goat's cheese, yellow squash and B&B basil pesto

Fish of the Day (gf)
pan seared, braised zucchini, peas, lemon, pippies and squid ink

-Dessert-

A beautiful mess (gf)
Vanilla bean Pannacotta, rose meringue, rhubarb, lychees, raspberries and strawberries with white blondie, sherbet and strawberry sorbet

Chocolate brownie (gf)
Chocolate tuille, vanilla pannacotta honeycomb, malt ice cream