



1 starter  
+  
1 main  
+  
1 coffee or tea

# Lunch

STARTERS smoked salmon salad

tomato bruschetta

charcuterie meat cuts

grilled green asparagus with pecorino sauce

beef tartare with mille feuille potatoes (+\$38)

scallop carpaccio (+\$48)

---

MAINS carbonara with fried pancetta, parmigiano reggiano sauce  \$168

potato gnocchi with tiger prawns in pomodoro sauce \$178

beef cheek risotto, bone marrow, saffron  \$208

duck leg confit, baby carrot, mandarin, chicken jus \$218

wild sea bass, green asparagus, fish jus \$228

Australia premium grass-Fed rib eye, mushrooms, mash potatoes, \$238

black pepper sauce

---

DRINKS coffee or tea

white coffee / tea (in pot) (+\$18)

aroma special (+\$38)

Chateau Marjosse Entre Deux Mers Blanc (+\$88)

Chateau Vieux Serestin Medoc Cru Bourgeois 2019 (+\$88)

---

DESSERTS daily dessert (+\$28)