

Lunch Set Menu / 50pp

- With Dessert / 55pp

Temporada Sourdough & Cultured Butter / 4

Marinated Olives / 6

Sydney Rock Oysters, Wapengo Lagoon NSW, Mignonette Dressing / 5 ea

Four Cheese Tapioca Fritter, Green Harissa / 4 ea

Ortiz Anchovy on Toast, Confit Tomato, Black Olive / 8 ea

Cured Meats, Pickles / 20

Straciatella, Confit Lemon, Cucumber, Vadouvan / 22

Beetroot, Local Apricots, Smoked Yoghurt, Horseradish / 22

Wood Grilled Fremantle Octopus, Pickled Fennel, Black Vinegar & Chilli Oil / 26

Temporada Grass-Fed Cheeseburger, Pialligo Bacon, Onion Rings / 20

Crispy Pork Burger, Tomato, Lettuce, Walnut Pesto, Fries / 18

Chickpea & Silverbeet Crepe, Grilled Cavalo Nero, Goat's Cheese / 22

Ricotta Tortellini, Zucchini, Black Garlic, Freekeh, Walnuts / 28

Poached Chicken Breast, Grilled Cos, Pistachio Mayonnaise, Sprouted Lentils / 32

Wood Grilled King Trout, Charred Lettuce & Kale, Herb & Buttermilk Dressing / 36

Wood Grilled 220g Grass Fed Beef Fillet, Potato Puree, Red Wine Butter / 45

Oxheart Tomato Salad, Purple Basil / 10

Butter Lettuce, Herbs, Eschallot Dressing / 8

Shoestring Fries / 10

Banana Mousse, Hazelnut Praline, Caramelised Banana / 16

White Chocolate, Poached Strawberries, Strawberry & Shiso Granita / 16

Cheese / 24

TEMPORADA