

Temporada Lunch Menu

Lunch Set Menu \$55 pp

\$65 with Dessert

Temporada Sourdough, Cultured Butter \$3pp

Marinated Olives \$8

Four Cheese Tapioca Fritter, Green Harissa \$5ea

Prosciutto & Gruyere Croquette, Pickled Chilli, Aioli \$6ea

Charcoal Grilled Coffin Bay Pacific Oyster, Miso Butter, Hot Bean Paste, Sichuan Cabbage \$6ea

Ortiz Anchovy on Toast, Green Apple, Almond \$9ea

Chicken Liver Parfait, Pear & Ginger Jam, Toast \$20

Stracciatella, Black Olive, Charred Jerusalem Artichoke, Rye Crisp \$24

Charcoal Grilled Fremantle Octopus, Black Vinegar Dressing, Aioli \$30

Fried Fraser Island Spanner Crab Omelette, Black Pepper Butter, Pickled Daikon \$34

Temporada Cheeseburger, Pialligo Bacon, Zucchini Pickles, Onion Rings \$22

Chickpea Crepe, Braised Silverbeet, Charred Kale, Goats Cheese \$24

Roast Cauliflower Ravioli, Golden Raisins, Pecorino Pepato \$26

Charcoal Grilled Yellowfin Tuna, Radicchio, Hazelnut, Red Wine \$48

Roast Spatchcock, Pialligo Bacon, Chestnuts, Brussels Sprouts \$42

Charcoal Grilled Pork Loin, Celeriac, Prune, Black Garlic, Pedro Ximenez \$40

Charcoal Grilled 260gm Grass Fed Sirloin, Mushroom, Chimmi Churri, Fries \$46

Roast Sweet Cabbage, Smoked Almonds, Sour Cherries, Herb & Buttermilk Dressing \$14

Charcoal Grilled Broccolini, Sauce Gribiche \$14

Fries \$10

Chestnut & Walnut Meringue, Quince, Dark Chocolate, Chestnut Cream \$18

Banana Mousse, Mascarpone, Almond & Hazelnut Praline \$18

TEMPORADA