

Temporada Lunch Menu

Chefs Set Menu \$50 pp

Temporada Sourdough, Cultured Butter	5
Marinated Olives	6
Sydney Rock Oysters, Pambula Oyster Co, Mignonette	5ea
Sweet Corn & Cheddar Croquette, Salsa Negra	6ea
Citrus Marinated Chicken Skewer, Lime	8ea
Stracciatella, Strawberry, Blood Orange, Smoked Vanilla	22
Smoked Trout Salad, Green Beans, Hazelnuts, Pickled Eschalots	24
Holy Goat 'Skyla', Beetroot, Lentils, Braised Radicchio, Dukkah	24
Charcoal Grilled Pork Terrine, Zuni Pickles, Cornichons	22
Fried Calamari, Aioli, Lemon, Basil	24
Temporada Cheeseburger, Pialligo Bacon, Zucchini Pickles, Onion Rings	24
Chickpea Crepe, Fennel & Silverbeet Caponata, Charred Kale, Goats Cheese	22
Charcoal Grilled Kingfish, Pickled Watermelon, Potato, Green Goddess Dressing	32
Roast Marinated Spatchcock, Italian Coleslaw	32
Charcoal Grilled Skirt Steak, Red Wine Butter, Fries	36
Leaf & Herb Salad, House Dressing	10
Roasted Jerusalem Artichoke, Buttermilk, Walnut & Pepita	12
Charcoal Grilled Broccoli, Anchovy Dressing	12
Coconut Honey Cake, Oat Biscuit, Lavender Ice Cream	16
Jaffa Mousse, Mandarin, Thyme	16
Blood Orange & Coconut Sorbet Splice, Cats Tongue	14

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