

## Temporada Lunch Menu

Chefs Set Menu \$50 pp

- with Dessert \$55

Temporada Sourdough, Cultured Butter	6
Marinated Olives	6
Chickpea & Leek Panisse, Green Harissa, Brown Butter	6 ea
Lemon & Prawn Croquette, Aioli, Corn & Pickled Shallot Salsa	6 ea
Ortiz Anchovy, Fried Bread, Parsnip, Preserved Lemon, Dill	9 ea
Charcoal Grilled Noosa Sea Scallop, Black Bean Vinaigrette	9 ea
Stracciatella, Beetroot, Walnut, Smoked Vanilla, Fermented Plum	22
Chicken Liver Parfait, Plum Jam, Cornichon	18
Fried Calamari, Aioli, Basil	24
Charcoal Grilled Octopus, Aioli, Black Vinegar & Chilli Oil	26
Spanner Crab Omelette, Black Pepper Butter, Bottarga	32
Temporada Cheeseburger, Pialligo Bacon, Zucchini Pickles, Onion Rings	24
Potato Gnocchi, Mushroom, Truffle Crème, Parmesan Wafer	26
Smoked Pork & Pecorino Sausage, Black Barley, Mushroom, Radicchio	24
Chicken Galantine, Bagna Cauda, Fennel Salad, Horseradish	32
Charcoal Grilled Hiramasa Kingfish, Pumpkin, Bock Choy, Spiced Tarator	36
Charcoal Grilled 180gm Beef Fillet, Café de Paris, Potato Puree	45
Roast Half Lamb Shoulder, Lemon Pepper Dressing	40
Fries	10
Slow Cooked Truffle Sweet Potato, Kataifi, Sage	12
Oven Baked Cauliflower, Chimichurri, Lemon Hummus	12
Chocolate Marquise, Pear, Hazelnut	16
Sticky Date Pudding, Butterscotch, Quince Sorbet, Ginger Shard	16

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