



SEASONAL LUNCH SET

2 Course \$ 55
3 Course \$ 65

ENTREE

Duck & Prune Terrine, Seeded Mustard,
Cornichons, Confit Garlic Toast

Local Red Snapper Crudo, Avocado, Blood Orange,
Fennel Seed & Chilli Caramel

MAIN

Hawkes Potato Gnocchi, Butternut Pumpkin, Sage,
Hazelnuts, Toasted Seeds

Humpty Doo Barramundi, Cauliflower Cream,
Lemon Piccata Sauce

Sourdough Flatbread w Confit Aylesbury Duck Leg,
Salsa Verde, Fried Capers & Goats Curd
(+ Flinders Black Winter Truffle \$12)

DESSERT

Classic Tiramisu, Little Rebel Espresso,
Whipped Mascarpone

Gippsland 'Shadows Of Blue', Quince Jam,
Sesame Lavosh

Available Thursday & Friday Lunch, Alongside Our À La Carte Menu