

## Lunch Menu

### Entree

- Country pork terrine, pickled gherkins, mustard aioli, picked chervil (gf) 24  
Local roasted asparagus, parmesan custard, truffle cured egg yolk, watercress (gf, v) 22  
Yuzo kosho marinated yellowfin tuna, pickled fennel, avocado, basil oil, broad beans (gf) 27  
1/2 shell Hervey Bay scallops, chorizo crumble, aioli, brioche 27  
Serrano jamon, compressed melons, goats curd, espellette (gf) 26

### Main

- BBQ beef brisket, smoked potato purée, roast baby carrots, watercress (gf) 34  
Fish & chips, crushed peas, salt & vinegar chips, tartare sauce, lemon 30  
Pappardelle pasta, sticky lamb ragout, orange & rosemary gremolata 30  
Asparagus risotto, spring peas, truffle, homemade ricotta (v) 29  
Pan fried John Dory, orzo, mussels, reisling, crayfish & vanilla bisque 39  
Char-grilled minute steak, celeriac remoulade, hand cut chips,  
watercress, café de Paris butter (gf) 37

### Side dishes

- Broccolini, sunflower seed cream, olives & candied lemon 10  
Kipfler potatoes, sage & garlic butter 11  
Raddichio, apple & shaved fennel salad 10

### Dessert

- Brioche & banana pudding, mandarin ice-cream, tarragon crumble, leatherwood honey cream (v) 16  
Pumpkin savarin, pumpkin custard, coffee sponge, cocoa nib & walnut crumble (cn, v) 18  
Pina colada, compressed pineapple, coconut chiboust, cherries,  
pineapple & rum ice-cream (cn, gf) 17  
Ossau-Iraty, pickled walnuts, semolina wafers, fig jam (cn, gf) 21

### Express Lunch Offer

- 2 courses & a glass of wine and tea or coffee - 50 per person ^  
3 courses & a glass of wine and tea or coffee - 65 per person ^  
*Membership discounts not applicable with this offer*

(v) Vegetarian (gf) Gluten free (cn) Contains nuts (df) Dairy Free  
Please advise of any dietary requirements

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish

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