

Nº35

LUNCH MENU

Entrées 20

Chicken parfait infused with truffle, onion jam, toasted brioche

Petit charcuterie board with grissini (*vegan board available*)

Heirloom tomato, balsamic reduction, mozzarella, olive tapenade, fried basil, basil crumble (ngi, v, h)

Pressed confit duck, witlof salad, pomegranate, honey orange dressing, toasted brioche (h)

Steamed beetroot, watermelon radish, apricot purée, blueberry gel, coconut yoghurt, puffed rice (ngi, vg, h)

Port Macquarie Kingfish ceviche, rock melon & tomato gazpacho, chili, finger lime, coriander, lemon, fried garlic (ndi, ngi)

Mains 35

Humpty Doo Barramundi, nduja chorizo sauce, braised baby octopus, wilted spinach, rice cracker (ngi)

White miso glazed cauliflower steak, coconut tahini, mushrooms, tomatoes, mixed seeds (ndi, ngi, vg)

Gippsland eye fillet, truffle fries, mixed salad, chimichurri (ngi, h)

Char grilled Hazeldene chicken breast, creamed potato, baby carrot, spiced jus (ngi, h)

Potato gnocchi, mixed mushroom ragout, crispy enoki, caramelised onion, lemon zest, shaved parmesan (v) (*ngi available*)

Quick Lunch 40

Victorian tenderloin steak sandwich, grilled ciabatta, cos lettuce, smoked tomato chutney, caramelised onions, mustard mayonnaise & parmesan fries served with glass of house wine or beer
Discounts not applicable to this item

Sides

Truffle fries (ngi, vg, h) 14

Charred broccolini, coconut harissa, granola (ngi, vg, h) 14

Iceberg lettuce, lemon dill yoghurt, pumpkin seeds, cheese (ngi, v, h) 14

Desserts 15

Belcolade cocoa trace milk chocolate mousse, yoghurt sorbet, vanilla rhubarb, raspberry snow, puffed chocolate rice (ngi, h)

Champagne & Rocky Creek strawberries, torn sponge, sorbet, Belcolade white chocolate

Chefs selection cheese, quince gel, dried fruits, crackers, warm bread (*ngi available*)

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(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (cn) Nuts contained throughout this dish (h) Halal

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. Menu is seasonal & subject to change without notice.

15% surcharge applies to entire bill on public holidays. Flat 10% Accor Plus discount applies to the food price on this menu (*excluding public holidays/blackout dates*).