

Lunch Set Menu 49++

11:30 to 13:45 (last order)

Starters

Geraldton kingfish – Yarra Valley salmon pearls, avocado cream, herb oil

Salt baked beetroot tartare & carpaccio, quinoa, almond cream, beetroot gel, raspberry v

Chef's starter of the day

Beef tartare, cured free range yolk, charcoal aioli, tapioca crisps

Bangalow pork belly, fermented cabbage, pickled muntries, smoked apple 5++

Mains

Wagyu cut of the day (180g) 19++

French slow cooked chicken breast, truffle farce, herb spätzle, smoked bacon petite pois jus

Riverina NSW angus sirloin (180g) chimichurri, charred broccolini, almonds

Market fish of the day

Spiced butternut pumpkin ravioli, smoked buffalo mozzarella, pine nuts, burnt butter, verde v

Sides 9 each

Butterhead lettuce, Caesar dressing, croutons

Heirloom cherry tomato, olive, labneh, basil, sumac v

Grilled asparagus, agresto, goats cheese v

Roasted cauliflower, pomegranate, macadamia, curry dressing v

Potato puree, confit garlic, parsley v

Truffle parmesan fries v

Desserts

Sorbet of the day

Dessert of the day

Chef's selection cheese (2 types)

(Served with Tasmanian honeycomb, grapes, quince, lavosh)

Coffee or tea

Salt grill & Sky bar



General Manager – Ken Kuwako
Executive Chef – Jake Kowalewski

All our meats are free range farmed

Please note a 10% service charge and 7% GST
will be added to the final bill