

OMNIA

SNACK

House sourdough baguette with St David dairy cultured butter	5 pp
Marinated Mount Zero olives	9
Pacific oyster with mignonette dressing	6 ea
Smoked ocean trout cigar	9 ea

LUNCH MENU OPTIONS

2 courses - \$65

3 courses - \$80

TAILORED WINE PAIRING

2 courses- \$25/49

3 courses - \$30/69

STARTER

Abrolhos island scallop, warm pumpkin sauce & spiced salt	26
Steak tartare & pomme gaufrettes	24
Broccoli & Gruyere tart	24
<i>With black truffle +25</i>	

MAIN

Ricotta agnolotti, parmesan cream, chestnut, black truffle & brown butter	42
Corner Inlet Rock flathead, chickpea, anchovy butter & preserved lemon	46
Glazed lamb shoulder, wild mushroom, pearl barley & spiced lamb jus	48
Supplement :	
Blackmore MB9+ Wagyu bavette, Blue Moon chips & bearnaise (+10)	60
Whole flounder, beurre noisette & lemon	MP

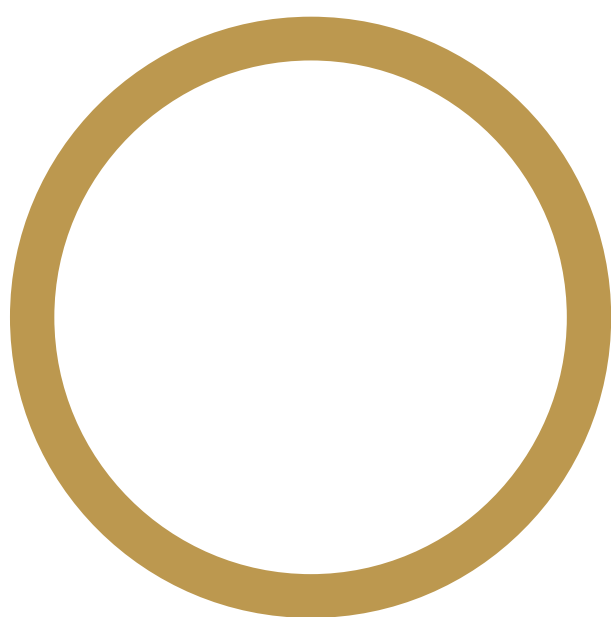
Dry aged honey roasted duck for two	120
<i>Confit duck leg, Victorian rhubarb & pistachio</i>	
<i>*only available a la carte / please allow 45 minutes</i>	

SIDES

Blue Moon potato rosti, shallot, chive & sour cream	16
Green beans with saffron & lemon dressing	16
Leafy salad with herb dressing	16

DESSERT

Limoncello and marscapone trifle, lemon curd & crunchy meringue	19
Dark chocolate mousse, hazelnuts & mandarin caramel	19
Liquid centre cheesecake with passionfruit sorbet	19
Cheese trolley selection	19



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