

OMNIA

SNACK

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

LUNCH MENU OPTIONS

2 courses - \$65

3 courses - \$80

TAILORED WINE PARING

2 courses- \$25/49

3 courses - \$30/69

STARTER

Steak tartare & pomme gaufrettes	24
Yellowtail kingfish, cucumber, buttermilk & dill	24
Heirloom tomato tart tatin	24

MAIN

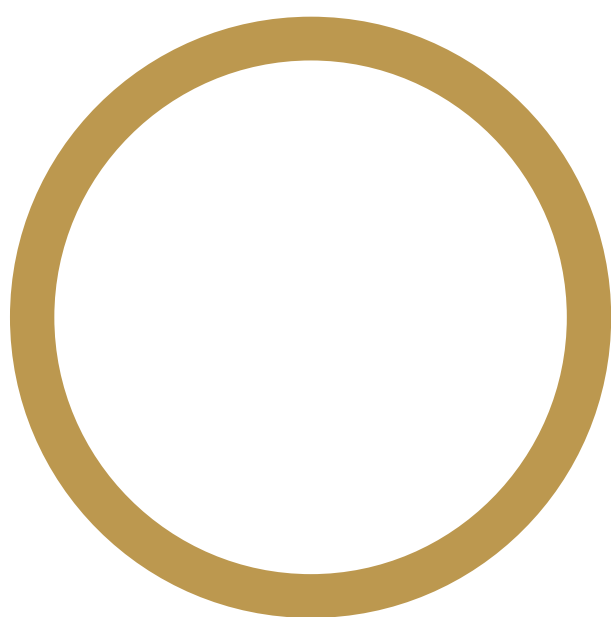
Ricotta agnolotti, burro acido, lipstick peppers, jalapenos & pine nuts	42
Corner Inlet Rock flathead, chickpea, anchovy butter & preserved lemon	42
Ravens Creek Farm pork belly, black pudding, apricot & watercress	48
Supplement :	
Blackmore MB9+ Wagyu bavette, Blue Moon chips & bearnaise (+10)	60
Whole flounder, beurre noisette & lemon (+10)	60
 Dry aged honey roasted duck for two	 120
<i>Confit duck leg, preserved cherries, garlic scapes, Pink Beauty radish & begonia</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

Summer berries, lemon balm custard & mint	19
Milk chocolate cremeux, pistachio & spiced cherry	19
Liquid center cheesecake with passionfruit sorbet	19
Cheese trolley selection	19



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