

OMNIA

SNACK

House sourdough baguette with St David Dairy cultured butter	5 pp
Marinated Mount Zero olives	9
Clair de Lune 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

Jonella farm asparagus tart	26
Abrolhos island scallop, white strawberry & pistachio	26
Steak tartare & pomme gaufrettes	26

MAIN

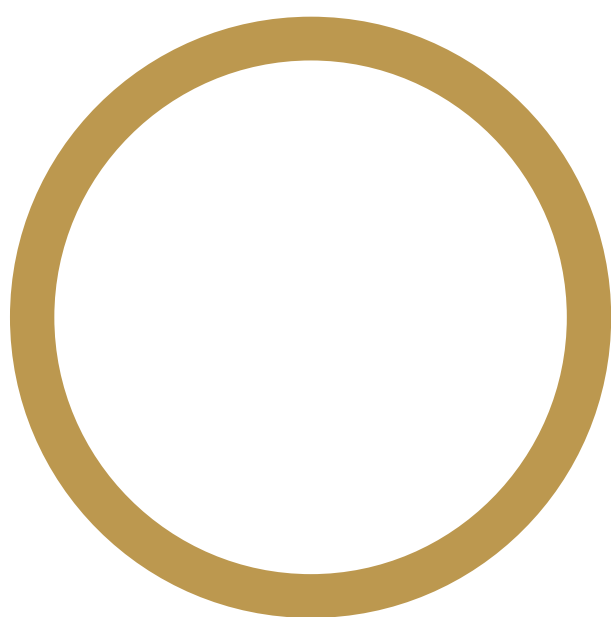
Pressed eggplant terrine, spiced couscous, raisins & almond dressing	44
Corner Inlet Rock flathead, cucumber, horseradish & black lime	46
Lamb rump, broad bean, mint & zucchini purée	48
Supplement :	
Blackmore Wagyu MB9+ bavette, Blue Moon chips & bearnaise (+10)	60
 Dry aged honey roasted duck for two	 120
<i>Confit duck leg, orange, brandy & fennel</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

Liquid centre cheesecake with passionfruit sorbet	19
Tiramisu, savoiardi sponge, cacao nib & tawny port	19
Dark chocolate mousse, caramelised peanuts & chocolate sauce	19
Cheese trolley selection	19



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