

LUNCH MENU

Crispy Sour Dough \$6

ENTRÉE

Citrus Cured Ocean Trout

With pickled baby beetroot and lemon myrtle

Charred Kingfish

Textures of grapefruit, leek, sesame and miso dressing

Salad of Marinated Goat's Cheese

Asparagus, Heirloom Tomatoes, Quinoa, Roasted tomato emulsion

Roasted Baby Corn

Sautéed mushrooms, farro, charred broccolini, pickled golden raisins

MAINS

Slow Cooked Pork Belly

Caramelised onion puree, charred onion shells, confit red grapes and macadamia nuts

Marinated Spatchcock

Crispy leg, rhubarb, celeriac and kessler bacon

Pan Seared Sirloin

Cauliflower and horseradish puree, roast cauliflower and red wine jus

Crispy Skin Barramundi

Eggplant puree, ratatouille and dried olives

Sides

Crispy crushed kipfler potatoes : Sautéed Greens : Green Salad \$9

DESSERTS

Vanilla & Coconut Rice Pudding

Spiced poached pineapple, cucumber espuma, passionfruit crème fraiche ice cream

Chocolate Crémeux

Strawberry parfait, macerated strawberries and macadamia nut financiers

Soufflé Of The Day

Please allow 15 minutes for preparation

Cheese Selection

Selection of Australian and International Cheese

Two courses per person including a glass of wine \$49

Extra course \$18

Coffee or Tea \$6

Richmont Tea Selections : Rooibos Sunrise, Green Mint, Gunpowder Green, Melon Mint, Peppermint Green, Mexican Dream, Forest Fruits, English Breakfast, Earl Grey Blue, Black Chilli Chocolate, Green Jasmine, Ceylon Gold, Ginger Paradise.

CHEF STUART BELL

A 15% surcharge applies on Sunday's and all public holidays

If you have an **allergy** to any food products, please advise us prior to ordering. All information on food intolerances and allergens are available from our wait staff. All dishes can be altered to suit your particular **dietary requirement.**