



# Scrumptious Sunday Lunches

## 3-Course Menu \$49 per person

### Entrée

Country-Style Pork + Pistachio Terrine, Piccalilli, Born + Bread Sourdough

Wild Kingfish Sashimi, Green Goddess, Squid Ink Tapioca, Ponzu, Ice Plant

Pumpkin + Comte Veloute, Seared Scallop, Curry Oil

### Main

Roasted Grass-Fed Black Angus Beef Sirloin, Yorkshire Pudding, Braised Greens, Shiraz Jus

Chestnut + Sage Rolled Pork Belly, Braised Savoy Cabbage, Apple Sauce

Pan-Seared Petuna Ocean Trout, Nicoise Salad, Burnt Lemon

### Dessert

Dark Chocolate Marquise, Raspberry + Honeycomb

Vanilla Bean Pannacotta, Citrus Curd, Almond Crumb

Chef's Cheese Plate Selection

**\*Please note this is a sample menu only. This menu is subject to change due to seasonal availability on the day. Thank you.**