

LUNCH SET MENUS

2 courses - \$75

E+M or M+D

3 courses - \$90

E+M+D

TO START

for the table

BEEF JERKY spiced wagyu beef +\$14

OLIVES wild & green, chermoula spice GF +\$11

ENTREES

KINGFISH SPENCER GULF horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing

BLACKMORE BEEF TARTARE anchovy mayonnaise, confit egg yolk, shiso, crispy potato

SALT BAKED BEETROOT sheep milk yoghurt, candied walnut, sherry dressing GF

6 OYSTERS SYDNEY ROCK mignonette dressing or nuoc gung vinaigrette GF +\$10

QLD SPANNER CRAB olive oil poached, dashi cream, coriander, finger lime, brioche +\$12

MAINS

STEAK FRITES minute steak 200gr, cafe de Paris butter, skin on chips
replace minute steak with ... **STRIPLOIN BONE-IN SPECKLE PARK** MBS3+ 400gr +\$22
FLAT IRON WAGYU BLACKMORE MBS9+ 200gr +\$45

BARRAMUNDI 200gr, cauliflower, pearl onions, salsa verde

CHICKEN BREAST buttermilk dressing, confit legs, parsley, confit potatoes

BLACKMORE WAGYU BURGER gruyere cheese, sriracha ketchup, skin on chips

MUSHROOM RISOTTO exotic mushrooms, broccolini, goat's curd

MOOLOOLABA KING PRAWNS (4) grilled, wakame butter +\$15

SIDES & SAUCES

SKIN ON CHIPS rosemary salt, parmiggiano reggiano GF +\$15

BROCCOLINI romesco sauce GF +\$13

RED BUTTER LETTUCE aged chardonnay vinaigrette, fine herbs GF +\$13

EGGPLANT grilled, ezme salsa GF +\$15

MUSHROOM SAUCE or **PEPPERCORN SAUCE** +\$6

DESSERTS

CREME BRULEE Valrhona white chocolate, tropical sorbet, brown butter tuile

SUMMER BERRIES mint ice cream, fresh berries, elderflower jelly, meringue

CHOCOLATE DOME coconut sponge, cherry sorbet, amarena, warm couverture ganache +\$5