

OMNIA

SNACK

House sourdough baguette with St David Dairy butter	5 pp
Marinated Mount Zero olives	9
Sydney Rock oysters with mignonette dressing	6/30 - 12/60
Smoked ocean trout cigar	9ea

LUNCH MENU OPTIONS

2 courses - \$65

3 courses - \$80

TAILORED WINE PAIRING

2 courses- \$25/49

3 courses - \$30/69

STARTER

Jonella farm corn tart	26
Grilled Corner Inlet calamari, heirloom tomato, olive oil & lemon	26
Smoked chicken thigh, zucchini, quail egg & rye crisp	26

MAIN

Ricotta gnudi, zucchini purée, pinenuts & river mint	44
Corner Inlet rock flathead, cucumber, horseradish & black lime	46
Lamb rump, lipstick pepper, yoghurt & espelette	48

SUPPLEMENT

Blackmore MB6-7 bavette, tarragon emulsion & sauce Bordelaise 60 (+10)

Dry aged honey roasted duck for two 120

Confit duck leg, black star cherry & cornflower

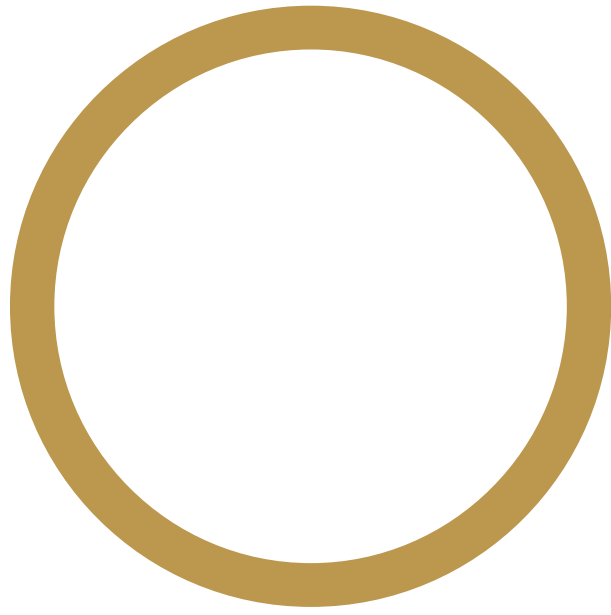
**only available a la carte / please allow 45 minutes*

SIDES

Blue Moon potato rosti, shallot, chive & sour cream	14
Hand cut chips with herb salt & vinegar seasoning	14
Green beans with a la grecque dressing	14
Leafy salad with herb dressing	14

DESSERT

Poached meringue, green apple & coconut granita	19
Liquid centre cheesecake with strawberry sorbet	19
Tiramisu, savoiardi sponge, cacao nib & Tawny Port	19
Caramel mousse, chocolate ice cream & popcorn	19
Cheese trolley selection	19



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