	LUNCH MENU
	STARTER
	Smoked Onion Chowder Cheese croutons, herbs
	or
	Heirloom Tomato Salad Creamy burrata cheese, cucumber, balsamic pearls
	or
	Hamachi Crudo Red onion, radish, mint, orange dressing
	MAIN COURSE
	Pan-Seared Salmon Sweet corn fricassee, coriander, pineapple yuzu salsa
	or
	Applewood Smoked Free-Range Chicken Coconut rice, ginger & spring onion
	or
	Slow-Poached Waygu Beef Cheek Garlic mash, baby carrot, fried onion rings, beef jus +\$30
	or
Fava b	Homemade Potato Gnocchi peans, pickled carrots, thai asp, comte cheese cream, crispy garlic
	DESSERT
	White Chocolate Eton Mess Seasonal summer berries
	or
	Fox Tiramisu Mascarpone cheese, coffee liquor



2 courses (Starter + Main) - \$250 | 3 courses (Starter + Main + Dessert) - \$280