

CHARCOAL LANE

2 course lunch \$35 including a glass of wine

3 course lunch \$45 including a glass of wine

White Tarra Warra Chardonnay, Yarra Valley, VIC

Red Mr Smith Shiraz, McLaren Vale, S.A.

Entrée

Yellowfin Tuna Sashimi with Yuzu, Blood Orange, Pickled Cucumber & Horseradish 'Snow'

Globe Artichokes Barigoulle with Goats Curd, Onion Tart Fine & Lemon Verbena

Salad of Grilled Chorizo, Persian Fetta, Apple & Broad Beans

Main

Fish of the Day with Scallops, Aubergine Caviar, Saffron Onions & Beurre Citron

Warm Loin of Saltbush Lamb, Crispy Belly, Jerusalem Artichokes, Honey & Mint Vinaigrette

Creamy Polenta with Wild Mushrooms, Coddled Egg, Black Truffle & Asparagus Salad

SIDES

Pickled Beetroot, Fennel, Orange & Goats Cheese Salad 12

Warm Kipfler Potatoes with Sorrel, Tarragon Mustard & Egg Dressing 12

Baby Iceberg Lettuce with Petit Herbs & Lemon Myrtle Dressing 10

Dessert

Frozen Liquid Chocolate with Cocoa Custard & Cherry Ice Cream

New Season "Fruit Salad" with Rhubarb, Golden Kiwi, Toasted Meringue & Yoghurt Sorbet

Selection of Calender Cheese served with Fig Jam, Hand Rolled Lavosh & Muscatels