



Spring Menu

Monday – Friday 12.00 – 2.30pm Lunch and 6.00 – 9.00pm Dinner

2 course \$50 3 course \$65

Bread

Multigrain harvest roll | tahini butter

To Start

Slow roasted pork belly katsu | iceberg lettuce | sweet, sticky and sour dipping sauce

Seared Mooloolaba scallops | avocado mousse | crème fraiche | citrus segments | shallot and white balsamic pearls (G/F)

Brisket Tortilla – slow cooked beef brisket | pickled jalapeno | corn, tomato, olive and coriander salsa | Verde (G/F)

Potato gnocchi | Clear Range truffle sautéed forest mushroom fricassee (V)

Sage caramel | popcorn | chicken breast | pappardelle

Six Coffin Bay oysters | lemon cheek (GF)

Main

Rosemary roasted three bone Parwan Valley lamb rack | sweet potato fondant | baby beetroot | sugar snaps | lemon and garlic emulsion (G/F)

Byron Bay pork cutlet | roasted fennel, kale, onion and brussel sprouts | caramelised apples | cider jus (G/F)

Vietnamese lemongrass chicken – vermicelli noodles | carrot | cucumber | bean sprouts | chilli | shallot | homemade fish sauce

Char grilled Riverina 36-day dry aged striploin (350gm) | steak house chips | garden salad | mushroom jus **(\$14 surcharge)**

Crispy skin King Reef barramundi fillet | spring onion, cucumber and confit black Russian tomato | sauce Vierge (G/F)

Bang bang cauliflower shawarma | pomegranate | Spanish onion | tomato | lettuce | parsley | burnt eggplant puree | lemon dressing (Vegan)

Sweet

Hunted and Gathered Tanzania dark chocolate delice | coffee and salted caramel ice cream | ginger crumbs

Press Club Strawberries – Original since 1999 – butterscotch Cream | strawberries – fresh, coulis, sorbet and curd | vanilla Galliano ice cream (G/F)

Fromage

Section 28 Monte Rosso | cows milk | Adelaide Hills, South Australia

Berry's Creek Oak Blue | cows milk | Gippsland, Victoria

Dellendale Appenzelle | cows milk | Denmark, Western Australia

falwasser | lavosh | rosemary pane croccante | Medjool dates