



## Executive Set Lunch

### STARTER

Heirloom tomato, warm dashi, local herbs

Buratta, pickled mussel, fennel

Japanese mackerel, Nasturtium, asparagus

### MAIN

Tasmanian Salmon, Artichoke & Quinoa

Flower crab linguine, tomato, garlic

Wagyu short rib, butternut pumpkin & mixed seeds (\$15++)

Tochigi striploin, A4 prefecture 100g (\$55++)

### DESSERT

Bay leaf ice cream, grilled fig, fig leaf oil

Meringue, rhubarb ice cream, strawberry

Chocolate ganache tart, casis sorbet

**3 course - \$48++**