

Temporada Lunch Menu

Chefs Set Menu \$50 pp

- with Dessert \$55

Temporada Sourdough, Cultured Butter	6
Chickpea & Leek Panisse, Seaweed Crème Fraiche	5 ea
Salami & Taleggio Croquette, Pickled Chilli Mayonnaise	6 ea
Ortiz Anchovy on Toast, Charred Jerusalem Artichoke, Black Olive, Orange	9 ea
Charcoal Grilled Noosa Sea Scallop, Coriander, Peanut, Lime	9 ea
Terra Preta Black Truffle, Salami & Gruyere Toastie	15 ea
Duck Liver Parfait, Pear & Ginger Jam, Toast	18
Charcoal Grilled Prawn Cake, Thai Basil, Roast Chilli Paste, Finger Lime	26
Smoked Rainbow Trout Salad, Charred Leek, Kipfler Potato, Green Goddess Dressing	24
Spanner Crab Omelette, Globe Artichoke, Herb Butter, Bottarga	32
- with Terra Preta Black Truffle	52
Temporada Cheeseburger, Pialligo Bacon, Zucchini Pickles, Onion Rings	20
Chickpea Crepe, Braised Silverbeet, Charred Cavolo Nero, Aged Goat's Cheese	22
Ricotta Gnocchi, Freekeh, Snowpeas, Smoked Ham Broth	26
- with Terra Preta Black Truffle	46
Crumbed Free Range Pork Chop, Preserved Lemon Mayonnaise, Cabbage Salad	34
Charcoal Grilled Hiramasa Kingfish, Kale, Herb & Buttermilk Dressing	36
Charcoal Grilled 220gm Beef Sirloin, Bearnaise, Fries	36
- with Terra Preta Black Truffle	56
Roast Lamb Shoulder, Fried Cauliflower, Almond, Lemon Pepper Dressing	32
Leaf & Herb Salad	10
Fries	10
Roasted Pumpkin, Sumac Labneh	12
Charcoal Grilled Broccolini, Pialligo Bacon, Smoked Almond	12
Chocolate Panna Cotta, Macadamia Brittle, Kumquat	16
Sticky Date Pudding, Butterscotch, Quince Sorbet, Ginger Shard	16

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