



May Luncheons

Sunday 10th May 2026

Sunday 17th May 2026

Mini Ciabatta Roll

w Pink Peppercorn & Smoked Maldon Sea Salt Butter

Petit Quartet Of Tasmanian Huon Salmon gf

w Yarra Valley Salmon Caviar

Campari Cured Salmon w Orange Gel

Salmon in Pinot Grigio Aspic w Calamari & Prawns

Salmon Tartare w Capers

Poached Salmon w Dill Sour Cream

Mediterranean Grilled Qld Swordfish gf

w Limoncello-Butter Sauce, Saffron Risotto, Basil Oil,
Broccolini & Toasted Pine Nuts

OR

Eye Fillet gf

w Barolo Red Wine Sauce, Potato-Chestnut Puree,
Portobello Mushroom, Spinach-Ricotta Gnudi & Prosciutto-Parmesan Crisp

Frangelico Semifreddo

w Torta Di Nocciole - Hazelnut Cake,
Nougat Mousse & Pear Sorbet

\$89 per person

(Includes BYO Liquor Corkage, Bottled Still & Sparkling Water)

We can accommodate to special requirements – Please inform us at the time of your booking

Bon appétit!