



Weekday Lunch

2 Courses \$40 per person / 3 Courses \$55 per person

Scallop Ceviche | Avocado | Red Grapes | Pomegranate | Ginger | Kaffir

or

Tempura Asparagus | ABC Sauce | Sugarloaf | Soy Cured Egg Yolk

Barramundi | Gem Lettuce | Peas | Broadbeans | Sunflower Seeds
Preserved Lemon

or

Pan-Fried Gnocchi | Roasted Pine Nut | Smoked Raisin | Kale | Ricotta

Peanut Butter Parfait | Chocolate | Brûléed Banana | Candied Peanuts

or

Crème Brûlée | Raspberries | Yuzu

Sides

Crust + Co Bread | Butter | 6

House Cut Sebabo Chips | Aioli | 10

Chargrilled Sweet Corn | Manchego | Smoked Almond | Fried Onions | Chives | 10

Mixed Leaf Salad | Vinaigrette | 9