

Seasonal Menu

Lunch menu

Spring / Summer

2019-2020



LUNCH MENU

ENTRÉE

FROM THE SEA

Citrus cured salmon

Sherry vinegar yoghurt, almonds, grapes, capers & basil (gf)

Grilled king prawn tostada

Avocado, black bean, chilli, finger lime, chives, lemon & soft herb salad (gf)

King George whiting

Saffron emulsion, orange & rhubarb escabeche, rye sourdough & herb crumb

FROM THE FARM

Miso glazed pork belly

Apple & summer radish salad with cauliflower puree, pickled soy mushrooms & pork crackling (gf)

Soy chilli spiced chicken

Crisp fragrant leaves, chilli, cucumber & sesame salad (gf)

Slow roasted lamb shoulder

Zucchini, black garlic, pea, lemon, currant & feta dressing (gf)

Beef bresaola & beetroot tartare

Whipped goats cheese, tartare gel, pickled mushroom & crisp capers (gf)

FROM THE FIELD

Zucchini & ricotta

Fried broccoli, roasted leek, apple & chive dressing, soft herbs (gf, v)

Parmesan gnocchi

Tomato Napoli sauce, crispy kale, lemon, herbs & a basil oil dressing (v)

MAIN

FROM THE SEA

Roasted blue eye cod

Soba noodle, savoy cabbage slaw, wasabi sesame seed, rice paper crisp & miso dressing

Roasted Tasmanian salmon

Yarra Valley caviar, fennel & orange salad, potato cheddar croquette & herb oil

Roasted snapper

Black bean salsa, Szechwan eggplant, Asian greens, chili oil & peanuts

FROM THE FARM

Chargrilled beef eye fillet – *cooked medium rare*

Crushed potato, baby carrot, sugar snap & garden beans, fried greens & red wine sauce (gf)

Slow cooked spring lamb

Spiced cauliflower, quinoa, Ras el Hanout carrots, toasted almonds, currants & sherry vinegar (gf)

Pan roasted chicken

Polenta, fennel, asparagus & baby spinach, jus gras & chicken crisps

Glazed beef short rib

Szechwan greens, chilli, spring onion, spiced pumpkin & yuzu dressing (gf)

Confit duck leg

Toulouse salad, pork sausage, frisee, brioche, crisp greens & Dijon mustard vinaigrette

Herb crusted chicken

Chorizo beans, broad beans, green beans, with a garlic butter sauce

FROM THE FIELD

Roasted cauliflower

Fennel, broad bean, sugar snaps, lemon, caper, herb & olive oil dressing (gf, v)

Summer vegetable tart

Zucchini, pumpkin, feta, chive, pumpkin seed & cider dressing (v)

BREAD

Freshly baked sourdough rolls served with Australian cultured butter & Murray River salt

DESSERT & CHEESE

Coconut pannacotta

Pineapple, passionfruit & mint (gf, v)

Flourless orange cake

Vanilla custard cream & almonds (gf, v)

Chocolate fondant

Dark chocolate sauce, vanilla ice cream & ginger biscuit crumbs (v)

Strawberry mousse cake

Fruit coulis, freeze dried raspberry & lemon balm (v)

Vanilla custard tart

Berries, raspberry gel, candied walnut & lemon thyme (v)

Lemon posset cream

Raspberry gel, shortbread biscuit & toasted oats (v)

Cheese platter to the table

Chef's selection three cheeses, quince paste, grapes, crackers (v)

TO FINISH

Organic fairtrade coffee & a selection of Temple teas with house made biscotti

ADDITIONAL SIDES

Additional selections per selection per person

SERVED COLD

Radicchio, baby cos & endive salad

Aged balsamic & Yellingbo gold extra virgin olive oil dressing (gf, v)

Rocket & pear salad

Candied walnuts, aged balsamic vinaigrette (gf, v)

Steamed green beans

Toasted almonds, mustard & lemon dressing (gf, v)

SERVED HOT

Roasted baby chat potatoes

Rosemary & roasted whole garlic cloves, lemon aioli (gf, v)

Steamed broccolini

Roasted garlic, olive oil & fried shallots (gf, v)

Honey roasted carrots

Toasted fennel seeds, currants & tahini dressing (gf, v)

(gf) (gluten friendly*) indicates no gluten has been intentionally added
(nut friendly*) indicates no nuts have been intentionally added
(v) vegetarian (may contain egg, dairy products and/or honey)
(vg) vegan (contains no animal products)
***please inform your waiter if you have any food allergies,
or if you have pre-arranged a special dietary requirement***