

F A R M E R ' S  
D A U G H T E R S

LUNCH SELECTION

2 COURSES 85PP 3 COURSES 95PP

Farm style soda bread, preserved lemon & honey butter +4.5

A CHOICE OF ENTRÉE

Poached Terramirra Park venison, kingfish mayonnaise, blueberry, juniper  
Noojee alpine trout, shellfish & macadamia 'laksa', smoked chilli  
Wood-roasted heirloom tomato, saltbush, watercress

A CHOICE OF MAIN

Grilled market fish, eggplant velouté, zucchini, tarragon  
Sweetcorn and green olive ragu, roasted capsicum, Padrón chutney  
Roast lamb loin, Lebanese cucumber, cos, lemon purée  
400g Dry-aged O'Connor club steak, oyster mushroom, pepper sauce +30

SIDES TO SHARE

Charred broccoli, Amber Creek Farm bacon vinaigrette +17  
Gordon Jones new season potatoes, green garlic butter +15

A CHOICE OF DESSERT

Rhum au Baba, yoghurt mousse, poached rhubarb  
Plum & almond tart, carob cream, sorrel  
St. Ives Fleckvieh cow's milk 'raclette', honeycomb, fruit toast