TWO COURSE LUNCH

$70 PER PERSON

Please choose one entrée + one main

ENTRÉE

EAST ROCK CRUDO
BEETROOT CURED, APPLE + WHITE BALSAMIC, MACADAMIA, LOBSTER CRISP

MUSHROOM TERRINE
MUSHROOM, SHALLOTS, LEMON CRÈME FRAICHE, CROSTINI

BEEF KUSHIYAKI
CARAMELISED ONION SKORDALIA, ZHOUG, PICKLED CHILLI GF/DF

SOUTHERN STATIONS TATAKI
ANCHOVY MOUSSE, CAPERS, PARMESAN, GUINDILLAS GF

MAIN

GREENSTONE CREEK BMS 4+ 300G SCOTCH FILLET OR **200G EYE FILLET**
POTATO ROSTI + PINOT JUS GF

EAST ROCK MARKET FRESH FISH
SERVER TO ADVISE

PORK ROULADE
FILLET + SMOKED BELLY, PARSNIP PURÉE, FENNEL, POACHED GRAPE GF

HOUSE-MADE GNOCCHI
BROWN BUTTER, BUFFALO CURD, COURGETTE, TOASTED HAZELNUT

BEGIN

MARKET FRESH OYSTERS WHITE BALSAMIC MIGNONETTE GF/DF BEER BATTERED + KEWPIE MAYO DF	MP
MARINATED OLIVES LEMON, ROSEMARY, GARLIC GF/DF	15
HOUSE-MADE BREAD PRESERVED LEMON BUTTER, ROSEMARY SALT DF	18
CHICKEN LIVER PARFAIT CHICKEN LIVERS, PICKLES, PORT JELLY, HOUSE-MADE BREAD	24

SIDES

COS, PROSCIUTTO, PECORINO, CROUTONS, ANCHOVY DRESSING	18
TRIPLE-COOKED POTATOES, HERB + SHALLOT BUTTER GF	16
SEASONAL VEGETABLES	18
COURGETTE, LEMON RICOTTA, DUKKAH GF	18

FIFE LANE

— KITCHEN & BAR —

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Dishes listed without meat content are vegetarian
GF: GLUTEN FREE DF: DAIRY FREE