

MICHELIN
2025

3-Course and 4-Course Set Lunch

Appetiser Sampler
(Please select 3)

Chilled capellini pasta, crab leg, trout roe, truffle vinaigrette

Baked prawn thermidor with spinach and pistachio

Pan fried duck foie gras, parsnip puree, yellow mustard seed

Sautéed garlic snails, mediterranean vegetable, parsley butter, almond

Soup Sampler

Lobster bisque, wild mushroom soup and soupe du jour

Main Course
(Please select 1)

*Angus beef tenderloin, potato mousseline, broccolini,
mushroom and red wine jus*

*'Catch of the day', potato mousseline, green asparagus,
mushroom and beurre blanc*

*Duck leg confit, roasted potato, brussels sprout,
chestnut and peppercorn sauce*

*Australian sher wagyu rib eye 120g (+\$48)
potato mousseline, sautéed broccolini, mushroom fricassee, red wine jus*

*Australian lamb chop 200g (+\$48)
potato mousseline, sautéed broccolini, mushroom fricassee, lamb jus*

Dessert
(Please select 1)

Coconut mango compote and strawberry ice cream

Chocolate pistachio almond sponge and raspberry sorbet

Crepe Suzette (+\$12)

Goodwood blended coffee or selection of fine teas

3-Course \$78 per person
4-Course \$88 per person

*Menu is subject to seasonal availability. All prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Please contact our staff to highlight any concerns you may have.*