

MICHELIN
2025

3-Course and 4-Course Set Lunch

Appetiser Sampler

(Please select 3)

Chilled capellini pasta, stone crab, caviar, truffle vinaigrette

Grilled prawn, baby spinach, pistachio and caper vinaigrette

Duck foie gras, caramelised apple, raspberry balsamic glaze

Baked garlic snails, mild curry, provencale herb butter

Soup Sampler

Lobster bisque, wild mushroom soup and soupe du jour

Main Course

(Please select 1)

Australian beef tenderloin, mashed potatoes, sautéed broccolini, bordelaise sauce

‘Catch of the day’, ratatouille, asparagus, tomato basil vinaigrette

Australian sherry wagyu rib eye 120g (+\$48)

mashed potatoes, sautéed broccolini, bordelaise sauce

Australian lamb chop 200g (+\$48)

mashed potatoes, sautéed broccolini, lamb jus

Dessert

(Please select 1)

Morello cherry tart, vanilla ice cream

Valrhona chocolate raspberry fudge cake, strawberry ice cream

Crepe Suzette (+\$12)

Goodwood blended coffee or selection of fine teas

3-Course \$78 per person

4-Course \$88 per person