

**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, provencal 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 sher 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*