

# WORKING LUNCH

## To Start

marinated olives with house baked focaccia  
and whipped feta

## Entrees

**carrots**, sunflower tahini, nasturtium and pomegranate gf df v  
**smoked lamb loin**, shallot, black olive, aubergine and roasted pepper gf ^  
**scampi ravioli**, preserved lemon, asparagus and fennel

## Mains

**market fish**, artichoke, peas, roasted cos and sherry vinaigrette gf ^  
**slow cooked beef short rib**, smoked mash, fermented cabbage  
and mustard seeds gf ^  
**agria potato gnocchi**, ricotta, oregano and stewed aubergine gf

## Desserts

**profiterole**, praline ice cream, salted caramel n ^  
**buffalo yoghurt mousse**, lemon curd, elderflower,  
pistachio, strawberry gf n ^

1 Hour \$58pp 2 courses