

THE INGLESIDE LUNCH

Entrée:

Roasted Cauliflower Soup - chorizo, grilled caulilini, ricotta, toasted walnuts, *sourdough miso*

Heirloom Tomatoes - jamon serrano, fresh & *lacto-fermented tomatoes*, smoked stracciatelle, mint, basil

Oyster & Mushrooms - wood fired maitake mushrooms, oyster emulsion, pancetta, *dry aged beef garum*, pine nuts

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Main:

Wagyu Tartare - hand cut wagyu rump, *roast chicken garum*, celery vinegar, *coffee shoyu*, anchovy herb sauce, confit garlic aioli, *chargrilled miso toast*

Grilled Octopus - *smoked pepper squid garum puree*, black garlic aioli, herb aioli, charred fennel, herb oil

Butter Poached Cod - *split pea miso mussel veloute*, herb oil, prawn oil, charred leeks **(+\$12)**

Tajima MBS 6-7 Wagyu Picanha - *shio koji*, beef tallow pomme puree, slow roasted banana shallot **(+\$25)**

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Dessert:

Deconstructed Lemon Meringue Tart - yuzu granita, smoked ice cream, lavender lemon curd, frozen meringue, thyme crumb **(+\$16)**

Honey & Yoghurt - greek yoghurt ice cream, pistachio sponge, compressed strawberries, olive oil snow, *lacto fermented strawberry honey* **(+\$21)**

Smoked Chocolate Brownie - Belgian dark chocolate, grilled pineapple, coconut foam, walnut crumble **(\$18)**

French Cheese Plate - seasonal selection, honey, crackers **(+\$25)**

Entrée & Main - \$48++