

LUNCH from 12.00 to 15.00

THE WILMOT

Served with a glass of house wine:

1 COURSE	\$33PP
2 COURSES	\$50PP
3 COURSES	\$64PP

Additional \$8 to upgrade your wine choice.
(See waiter for details)

COURSE ONE

Six Sydney Rock Oysters, Finger Lime & Mignonette (GF)

Grilled Octopus, Yuzu Mayo, Snow Peas, Kaffir Lime, Daikon, White Soya, Kelp Crumb

Mushroom Consommé, Pumpkin Gnocchi, Black Truffle, Mushrooms, Potato Tuile (V, GF)

Kangaroo Tartare, Capsicum Jam, Jerusalem Artichokes, Saltbush (GF)

Miso Glaze Little Joe Brisket, Macadamia Nuts, Cubed Celtnce, Citrus

COURSE TWO

Lasagne of Vegetables, Spinach Pesto, Buffalo Mozzarella, Napoli Sauce (V, GF)

Barramundi, Radicchio, Chestnut Crème, Dried Grape Tomato, Salsa Verde (GF)

Roast Chicken Terrine, Whipped Corn, Young Carrots, Pickled Spring Onions, Truffle Jus (GF)

200g Cape Grim Eye Fillet, Café de Paris Butter, Frites épaisses (GF) (+\$5 additional per dish)

Lobster bouillabaisse, seafood, fregola, rouille, crusty bread (+\$10 additional per dish)

COURSE THREE

Crème Catalan, Chocolate Almond Wafer, Orange Sorbet (GF)

Cheesecake, Hazelnut Coffee Crumb, Honeycomb, Salted Caramel Ice Cream

Lemon Syrup Cake, Yoghurt Panna Cotta, Fennel Almonds, Lemon Gelato

Warm Chocolate Fondant, Raspberry, Vanilla Ice cream (minimum 15 minutes wait)



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ON THE SIDE

Sourdough, Probiotic Butter \$5 (PER PERSON)

—— \$12 ea ——

Truffle Fries (GF)

Spiced Potatoes (GF)

Morning Glory

Cauliflower Gratin

Red Leaf Salad (GF)

CHOICE OF TWO ARTISANAL CHEESES

—— \$15 ——

Choice of 2 Artisanal Cheeses, Quince Paste, Walnut Roulade, Muscatels, Raisin Sourdough

Lynher Dairies Cornish Kern

West Cornwall, GBR, Pasteurised Cow's Milk

Cypress Grove Midnight Moon

Holland, California, Goat's Milk

Will Studd Brillat Savarin

Normandy, France, Cow's Milk

Colston Bassett Stilton

Nottinghamshire, GBR, Pasteurised Cow's Milk

FOR TWO TO SHARE

Roasted Whole Chicken, Couscous, Kale, Spiced Potato, Jus Gras \$62

Lamb Shoulder, Rosemary, Garlic, Cipollini, Mint Sauce (GF) \$72

1.5kg+ Shiro Kin Full Blood Wagyu Tomahawk MBS (GF) \$269

