BENNELONG HOUSE LUNCH

A glass of Tasmania's finest Sparkling Wine NV Arras Blanc de Blancs

ENTRÉES

Salad of Tasmanian white asparagus
unripe nectarine, pickled endive
green almonds, stracciatella, verjus

XO King prawn congee
fried shallot, XO cracker
nasturtium flowers

MAINS

Roasted Aquna Murray Cod
wilted garden greens sudachi
emulsion

Aged Kurobuta pork rack
pear, pickled muntries
smoked trotter jus

Raviolo of Mascarpone
sweetcorn, pinenuts
pangrattato

$130 per person

BREAD AND SIDES

Heritage whole wheat sourdough with
Copper Tree Farms cultured butter
$7(two per serve)

Red velvet lettuce ,fine herbs
$18

Southern Highlands potatoes,cultured cream emulsion
$18

Executive Chef Peter Gilmore

Head Chef Rob Cockerill

ADD TO YOUR EXPERIENCE

Black River Imperial Oscietra Caviar
crème fraîche, buckwheat pikelets

10g-$84
20g-$168
30g-$252

Sydney Rock oysters, lemon pepper granita

$9 each
$54 half dozen

Executive Chef Peter Gilmore Head Chef Rob Cockerill

Please note, a surcharge of 10% applieson Sundays and 15% on public holidays.
All credit, debit, and EFTPOS card payments will incur a variable surcharge.