



## BENNELONG HOUSE LUNCH

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

### ENTRÉES

Salad of cherry tomatoes  
yellow peach, hazelnuts  
whipped feta, sherry caramel

Scallop & Spanner crab dumpling  
brown butter emulsion  
golden tapioca

### MAINS

Roasted Aquana Murray Cod  
wilted garden greens  
sudachi emulsion

Aged Kurobuta pork rack  
Sicilian style  
smoked trotter jus

Raviolo of Mascarpone  
sweetcorn, pinenuts  
pangrattato

*\$130 per person*

### BREAD AND SIDES

Heritage whole wheat sourdough with  
CopperTree Farms cultured butter  
*\$7 (two per serve)*

Red velvet lettuce, fine herbs  
\$18

Southern Highlands potatoes, cultured cream emulsion  
\$18



## 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

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