



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

Aquna Murray Cod
garden greens
lemon and fennel puree

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