BENNELONG HOUSE LUNCH

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

ENTRÉES

New season asparagus
pickled crosnes, hazelnut and rye praline
lemon jam and Bruny Island C2

Mud Crab dumpling
brown butter
white flowering kale
Far North Queensland, Australia

MAINS

Aquna Murray cod
crispy Globe artichoke, garden greens
Griffith, NSW, Australia

Pure bred David Blackmore Brisket
MS9+ Wagyu
Black Pearl mushrooms, potato purée
Madeira caramel and bone marrow glaze

Raviolo of sweetcorn
Mascarpone and Jerusalem artichoke
smoked almonds

Heritage whole wheat sourdough with
CopperTree Farms cultured butter

$130 per person

SIDES

Red velvet lettuce, fine herbs
$18

Southern Highlands potatoes, cultured cream emulsion
$18

ADD TO YOUR EXPERIENCE

Black River Oscietra caviar
Imported from Uruguay
crème fraîche, buckwheat pikelets

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

Sydney Rock oysters, lemon pepper granita
South Coast NSW, Australia

$9 each
$54 half dozen

Prawn toast, fermented chilli
Maroochydore, QLD, Australia

$22 (two per serve)

Please note, a surcharge of 15% applies on public holidays.