The Ingleside Lunch

Set Lunch

Entrée:

Roasted Beetroot Soup - *chorizo, feta cheese, toasted walnuts, frisee salad*

Heirloom Tomatoes - *jamon, fresh & lacto-fermented tomatoes, smoked stracciatella, mint & basil, brioche croutons*

Oyster & Mushrooms - *wood fired maitake mushrooms, oyster emulsion, pancetta, dry aged beef garum, pine nuts*

Spanish Carabinero Prawn - *flambadou with dry aged beef fat, rose & shrimp garum, endive salad with pickled fennel and carabinero aioli* **(+40)**

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Main:

Wagyu Tartare - *hand cut wagyu rump, roast chicken garum, celery vinegar, coffee shoyu, anchovy herb sauce, confit garlic aioli, chargrilled miso toast*

Grilled Octopus - *smoked pepper squid garum puree, black garlic aioli, herb aioli, herb oil, charred fennel*

GG French Chicken Leg - *house spice rub, wild mushroom mung bean miso cream sauce*

Butter Poached Cod - *split pea miso mussel veloute, herb oil, prawn oil, charred leeks* **(+$12)**

Westholme MBS 6-7 Wagyu Picanha 200g - *shio koji marinade, pomme puree, slow roasted banana shallot* **(+$25)**

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Entrée & Main - $48++