

LURLEEN'S LONG LUNCH MENU

On Arrival

Baked Sour dough with Pepe Saya butter & sea salt

Yuzu compressed watermelon, whipped citrus goats curd & toasted pistachio

Entree'

Tempura king prawn & green olive skewer, martini gel

Mojito cured ocean trout, beetroot crème fraiahe, shaved apple & toasted sesame seeds

Natural oysters with fresh lemon

Main

Whole slow braised lamb leg with seeded mustard jus

*Crunchy fried chat potatoes with smoked rosemary butter & sea salt
(V) (GF)*

Roasted pumpkin, balsamic onions, crispy kale, toasted pepitas & whipped Persian fetta (GF)

Seasonal steamed greens, extra virgin olive oil, sea salt & black pepper (V) (GF) (DF)

Dessert

Chef's selection of mini desserts