



two course luncheon \$35p/p

zucchini flowers – saffron arancini – silverbeet veloute
– buffalo mozzarella

blue eye trevalla fillet – avocado – pickled fennel
– citrus salad – spiced crayfish oil

kilcoy grain fed eye fillet – palmwoods mushrooms
– green lentils – shiraz

Sides

all nine

smoked baby peppers – pickled garlic

green beans – white anchovies – preserved lemon

pomme puree – bush herb

white mushrooms – charella goats fetta – thyme





fig tart – rum custard – coconut sorbet
- saffron sugar

lemon curd brulee – lemon meringue ice cream
– basil seed



glass of
ebb house white
or
ebb house red

16% surcharge on public holidays

