

## Melbourne menu

### Entrée

*Asparagus, citrus coconut labna, heirloom carrots, seeds and grains VF | GF*

### Mains

*Seared Victorian 3030 barramundi with saffron potato, baba ganoush and herb oil GF, or*

*Lamb shoulder, soft polenta, baby spinach, chorizo, chickpea and walnut with sumac potato chips GF*

*Main Course Vegetarian / Vegan Option: Green lentils with grilled king mushrooms & Roasted root vegetables*

### Dessert

*Tropical fruit panna cotta, coconut light cream, passionfruit kombucha compressed pineapple with puffed grain crumbs VF | GF"*