

JOSEPH'S

LUNCH MENU

STARTERS

Marinated mount zero olives | 11

Sydney rock oyster, lemon | 7ea

Wagyu rump cap steak tartare, quail egg yolk, grilled baguette | 28

Duck pâté en croûte, orchard pear, mustard seed, pistachio, orange, tarragon | 35

Mushroom "cannelloni", brik pastry, grilled mushroom, parmesan, mushroom jus | 28

MAINS

Portarlinton mussel chowder, fresh linguine, noilly prat, crème fraîche | 46

Crispy skin salmon, bronze fennel, orchard apple beurre blanc | 49

Kurobuta pork cutlet, roasted orchard fig, fig mustard, brown butter, pork jus | 54

Cape grim club steak, shallot puree, dijon, red wine sauce | 59

SIDES

Crispy celeriac pancake, white onion soubise, parsley puree | 16

Chopped gem lettuce salad, kohlrabi, sourdough croutons, apple vinegar dressing | 16

Grilled pumpkin and goats curd flatbread | 18

DESSERT

Orchard apple pavlova, lime curd, caramelized ricotta espuma | 21

Opera cake, toasted almond ice cream, fig leaf custard | 21

CHEESE (75GM)

Selection of crackers, quince paste, muscatels

Bay of fires clothbound cheddar | 29

Pyangana st columba blue | 31

Shepards whey farmhouse brie | 27

PRIX FIXE MENU

2 course \$70pp

3 course \$85pp

*Steak upgrade \$12pp

A surcharge is applicable on Sundays (10%) and Public Holidays (15%)

A credit card surcharge is applicable on MASTER/VISA (1.5%) & AMEX (2.25%).