

Saturday Long Lunch

CHEF'S SIGNATURE SEVEN DISH SELECTION \$95 PP

whole table only – a carefully curated menu of miss moneypenny's
signature dishes served progressively

YELLOWFIN TUNA TARTARE CONE
white soy, yuzu kosho, sesame, tobiko DF

HIRAMASA KINGFISH CEVICHE
pickled jalapeño, pomegranate, aji amarillo citrus dressing DF

SEARED WAGYU BEEF CARPACCIO
smoked enoki mushroom, ponzu jelly, spanish onion, shiso

ROAST DUCK TORTELLINI
miso bone broth consommé, japanese blush turnip, nasturtium

CORAL COAST BARRAMUNDI
burnt heirloom cherry tomato, saffron, harissa, green olive, caper GF, DF

WAGYU BEEF RUMP CAP MB8+
full blood/jack's creek, pickled onion, crispy kale, porcini emulsion,
red wine jus DF, GF

STRAWBERRY AND CREAM BAVAROIS
vanilla and white chocolate bavarois, strawberry compote,
almond dacquoise

THREE COURSE MENU \$70

ENTREE

HIRAMASA KINGFISH CEVICHE
pickled jalapeño, pomegranate, aji amarillo citrus dressing DF

SEARED WAGYU BEEF CARPACCIO
smoked enoki mushroom, ponzu jelly, spanish onion, shiso

BYRON BAY BUFFALO BURRATA
yellow tear drop tomato, zucchini, chilli and saffron oil, olive dust,
melba sourdough toast v

GRILLED MOOLOOLABA KING PRAWNS – ADD 7
red miso garlic butter, pickled seaweed

MAIN

ORGANIC MIDDLE EASTERN LEMON CHICKEN
zhoug, toum, coriander and herb salad GF, DF

CORAL COAST BARRAMUNDI
burnt heirloom cherry tomato, saffron, harissa, green olive, caper GF, DF

BLACK TRUFFLE AND MUSHROOM RISOTTO
winter mushrooms, porcini, grana padano, parmesan, chives v, DF

WAGYU BEEF RUMP CAP MB8+ – ADD 10
full blood/jack's creek, pickled onion, crispy kale, porcini emulsion,
red wine jus DF, GF

DESSERT

PISTACHIO BAKLAVA
buffalo curd panna cotta, pistachio pashmak, rose gel, fig ice cream
please advise of any dietary requirements. dishes may contain traces of nuts.
GF gluten free, DF dairy free, V vegetarian.

we do not split bills.



AGFG 2021 - 2024
CHEF HAT AWARDED

