



ekhidna

Lunch Menu

Any 2 courses \$60, with matching wines \$80

LUFY (Let us feed you) Chefs selection of 6 courses \$85, with matching wines \$105

Entrees

Tasmanian smoked salmon, langos, almond cream skordalia, preserved lemon and olive tapenade

5 spiced baby salt and pepper squid, gochujang aioli (GF) (DF)

Pumpkin, thyme and fontina arancini with Kewpie mayo (V)

King oyster mushrooms with braised pistachio puree, radish and pickled daikon (VG) (DF) (GF)

Mains

16-hour Slow cooked lamb shoulder with native mint sauce, edamame beans, greens and fresh herbs (GF) (DF)

Foraged forest mushrooms, house-made Dutch cream potato gnocchi, thyme, parmesan, crispy prosciutto, and truffle (VO)

Achiote marinated chicken breast, Kiev cut with sweet corn puree, pomegranate and walnut salsa (GF)

Desserts

Belgium dark chocolate and rum tart with salted caramel sauce and whipped Chantilly cream

Malibu coconut panna cotta, mango puree, shortbread and strawberries (GFO)

Lemon sorbet and sweet sparkling wine (VG)

* VEGAN AND VEGETARIAN OPTIONS AVAILABLE SEE STAFF FOR DETAILS *