



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

Smoked salmon with horse radish cream, julienne of fresh apple, watermelon radish and dill oil (GF)

Free range confit chicken with heirloom tomato and olive salad and whipped Goats cheese (GF)

5 spiced salt & pepper squid with gochujang aioli (GF) (DF)

Beetroot tartar served with Beetroot crisps and wild puffed rice (VG) (GF)

Mains

Pan fried barramundi with pea puree, sea succulents and Ekhidna cider braised fennel (GF)

Slow roasted chicken breast with duck fat potatoes, warragal greens and finished with a black garlic bordelaise (GF)

200g eye fillet with smoked potato and cheddar croquet, salt baked root vegetables and red wine jus

Miso glazed cauliflower steak with a Vietnamese noodle salad and mixed nuts (GF) (VG) (V)

Sides

House made triple cooked salt & vinegar potatoes **\$15** (GF) (DF)

Fried cauliflower with wild puffed rice and a chili **\$15** vinaigrette (V) (VG)

Olive, sundried tomato, fennel and walnuts on a bed **\$15** of mesclun topped with Goats cheese (V)

Ekhidna seasonal veg (V) (VG) **\$15**

Desserts

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

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

Lemon sorbet and sweet sparkling wine (VG)

Fortified/Dessert wine

Ekhidna Musket (Aged 10-12 years)

Ekhidna Topaque (Aged 12-15 years)