

OMNIA

Lunch set options

2 courses \$49
3 courses \$64

Wine pairing

2 courses \$25 / 38
3 courses \$35 / 58

Appetiser

House sourdough baguette with St David Dairy butter 5 pp
Marinated Mount Zero olives 9
Pacific oysters with mignonette dressing 6/30
Smoked ocean trout cigar 9 ea
Omnia house caviar with fromage blanc bavarois 50

Entrée

King prawn, shellfish sauce, shiso leaf, preserved lemon 24
Albacore tuna, tomato, avocado, snow pea 24
Strawberry & cucumber gazpacho, summer melon, shiso 22

Main

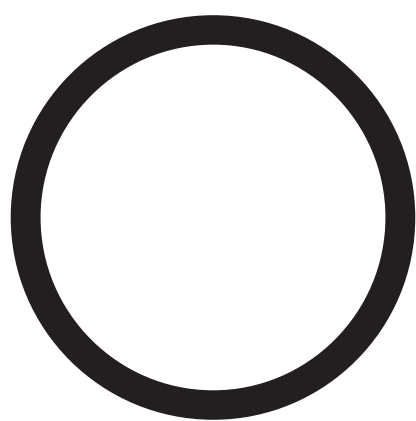
McIvor Farm pork cotoletta, fennel, celery leaf, pickled mustard seeds 42
Goats curd agnolotti, zucchini flower, broad beans, pine nuts 36
Confit of marlin, charred peas, daikon radish, ham stock 38
Blackmore MB9 bavette, tarragon emulsion, sauce Bordelaise 60 (+10)
Dry aged honey roasted duck for two 120
Confit duck leg, beurre bosc pear, ginger & mustard seed

Side

Blue Moon potato rosti, shallot, chive & sour cream 14
Hand cut chips with herb salt & vinegar seasoning 14
Jonella Farm asparagus, à la Grecque dressing 17
Ramarro Farm lettuce, pistachio praline & pickled witlof 14

Dessert

Roughys roasted pineapple, brown butter cake, rum glaze with Vegemite ice cream 18
Valrhona chocolate tart with crème fraîche ice cream 18
Cheese trolley selection 19



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