FINS

BOF

Lunch menu

1 small plate	18
1 large plate	24
Desert & Cheese	17
2 courses	39

To start the meal:

South coast oyster natural *GF / DF* 4

South coast oyster | shiso vinegar *GF / DF* 4

South coast baked oyster | tuna butter | smoked bread crumbs 4.5

Wagyu bresaola *GF / DF* 8

Small plates:

'Vannella' stracciatella | green almonds | Bredbo black garlic | basil *V, GFO*
Cows curd cheese, green almonds, black garlic, basil oil, house sourdough

Charred octopus | sugar snaps | rice noodles | sambal broth *DF, VO, VGO, GFO*
Slow cooked and charred baby octopus, flat rice noodles in spicy sambal broth with crunchy sugar snaps

"Vitello tonnato" slow cooked veal | king fish mousse | grilled green beans *GF / DF*
Poached veal rump with a light kingfish mousse, grilled green beans and dehydrated olives

Sides:

Salad of mustard greens | flowers | house dressing *GFO / DF* 8
Salad of mixed mustard leaves with a house dressing

Substantial plates:

Salad of Boxgum Grazing brisket | broccolini | black rice | tahini soy dressing *GFO / DF*
Salad of slow cooked brisket with broccolini black rice and tahini and soy dressing

Charred asparagus | whipped cashews | slow cooked egg | shaved pancetta *DF / VO / GFO*
Local charred green asparagus, 63 degree egg, whipped cashews and smoked pancetta

Ever evolving pasta
Talk to our waiters about the daily pasta and accompaniments

Smorrebrod | cured salmon | sour cream | pickles | horseradish *GFO / DFO*
Danish style open sandwich, curry leaf cured salmon served with pickles and fresh horseradish

To finish the meal:

Australian cheese *GFO / V*
Choice of 2 cheeses

Chocolate | mandarin | almond sable *V / GF*
Soft chocolate, mandarin segments and gel with almond shortbread

Lemon curd | whipped coconut | puff pastry | chamomile *GFO*
Lemon curd with whipped coconut, baked puff pastry and chamomile jelly

Set yoghurt | mulberries | pistachios | brik pastry | rose *GFO*
Yoghurt panna cotta, macerated mulberries, crispy Tunisian pastry and roast pistachios

V – Vegetarian, VO – Vegetarian option, VGN – Vegan, GF – Gluten Free, GFO – Gluten Free option, DFO – Dairy free option