

GILLIAN ADAMS

SALON & SPA

Lunch Menu

All our mains are served with fresh bread, Pepe Saya butter & are complimented with selected zero alcohol wines.

Main

Burrata Cheese Ravioli (VG)

Chantarelle Mushroom – Swiss Chard

Rosemary & Pine

Market Fillet (GF)

(Chef's daily selection from Sydney Fish Market)

Pumpkin & Seeds

Lemongrass & Coconut Wine

Cranberry – Sweet Potato

Dutch Baby Carrots

Sous Vide Pork Fillet (GF)

Apple & Beetroot Purple

Kale

Parsnip – Shallots

Dessert

Blackberry Bavarian

Blueberry

Vanilla Bean Shortbread

Butterfly Pea Meringue

Dark Chocolate (GF)

Gold Chocolate – Banana – Toffee

Finish with a selection of herbal tea or coffee made by our in-house barista.

GF – Gluten Free

VO – Vegan option available

GFO – Gluten Free option available

VG – Vegetarian