

LUNCH MENU VBTH Hotel

Coffin Bay oysters <i>gf, df</i>	½ dozen 29 dozen 59
Sequoia mignonette, 78degrees vodka salmon roe, lemon	
Oscietra prestige caviar 20g tin	149
caviar from the Sturgeon “Acipenser Gueldenstaedtii” taste subtle marine and delicate nutty flavours served with crème fraiche, chives, blinis	
Sequoia garden salad <i>gf, df, v</i>	34
avocado, asparagus, roasted pear, mixed lettuce, radish, French mustard dressing, almond, organic micro herbs	
antipasti board <i>gfo, df</i>	79
chef's choice charcuterie, Section 28 cheese, olives, pickled vegetables, house made grissini, lavosh and house made focaccia	
chicken caesar salad <i>gfo</i>	34
baby cos, double smoked bacon, croutons, Parmigiano- Reggiano	
burrata salad <i>gfo, vo</i>	34
house made thyme grissini, prosciutto, macadamia pesto	
Mayura Station wagyu cheeseburger <i>gfo</i>	39
Comté, house made brioche, pickles, fries	
house made triple cooked kipfler wedges	19
Section 28 cheese board <i>gfo</i>	34
house made quince paste, apricot and verjus compote, house made lavosh	
<i>gf – gluten free, df – dairy free, ve – vegetarian, v – vegan, o – option</i>	