

lunch menu

Peter Doyle's lunch menu presents a collection of some of his most celebrated dishes, using only the finest seasonal ingredients.

Whether you're tying up a business deal or enjoying a celebratory affair, est. is the perfect venue for brief or leisurely lunch.

four courses 120

tasting menu 165

six freshly shucked rock oysters, ponzu sauce, white sesame oil (or 5 each)
spanner crab, kohlrabi, yuzu kosho, chive blossoms, buttermilk, dill oil
rose veal tartare, jerusalem artichoke, boudin noir, cured egg yolk, potato, sorrel
raw tuna, hispi cabbage, yoghurt, wasabi, buckwheat, smoked tuna jelly, shiso

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potato agnolotti, guanciale, white beer, braised onion, clam butter, coastal greens
moreton bay bug tail, beetroot, nasturtium, tarragon, cumquat, calendula, sesame salt
wagyu 9+, cavolo nero, caper leaves, green pepper, shallot, toasted yeast
partridge breast and leg, leek, black garlic, smoked apple, quinoa

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steamed murray cod, shaved abalone, snow peas, black fungi, ginger - green shallot vinaigrette
wild barramundi, cauliflower, sherry, oyster, laver, preserved lemon, broad beans and leaves
aged duck breast, carrot, braised witlof, coffee, aged balsamic, mulberry
lamb loin and glazed rib, turnip, cime di rapa, olive, ewes curd, mint, mustard
rangers valley bavette, black rice, pickled onion, fermented cukes, garlic soubise

Sides 14

cauliflower, parmesan, wakame
green vegetables
wagyu fat potatoes, thyme
potato mash, smoked butter, potato skin

selection of artisan cheese, quince paste, fruit bread
hazelnut chocolate parfait, sesame, chocolate sorbet, prune-tamarind jam
pistachio cake, ricotta cream, strawberry sorbet, balsamic
caramelised apple, rhubarb, basil, pecan, apple sorbet
passionfruit soufflé, passionfruit sorbet (20 minutes)

2008 château d'yuquem, sauternes 95

try a glass of the world's greatest dessert wine and receive a dessert with our compliments

coffee 8

teas, tisanes 12

served with petit fours

please note all allergies must be notified to staff prior to ordering.

our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.

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