

## MEET THE MAKERS

Three Blue Ducks x Gundagai Lamb | \$95pp

Lamb ossobuco, confit tomato (gf, df)

Herb crusted lamb cutlet (df)

Roasted lamb neck, shaved fennel (gf, df)

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Slow cooked lamb shoulder, glazed baby carrots (gf)

Lamb rib, dipping sauce (gf, df)

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Chargrilled lamb rump, roasted onions, jus (gf, df)

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20 hour sous vide lamb belly, roasted beetroot, salsa verde (gf, df)

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Lemon tart, raspberry powder, chantilly (v)

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS \*: VEGAN ON REQUEST**

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more

Substitutions will be given for dietary requirements