

JOSEPH'S

LUNCH MENU

Monday - Friday | 12:00PM - 03:00PM

SMALLER

Superfood Salad <i>(V)</i>	25
Quinoa Farro Freekeh Avocado Cucumber Cherry Tomatoes Radish Fetta Cheese Pomegranate	
Croquette	27
Pulled Pork Béchamel Lemon Aioli Shaved Pecorino	
Gravlax <i>(GF, DF)</i>	32
Bloody Shiraz Cured Salmon Baby Beets Beetroot Puree Lemon Gel Gin & Tonic Pearls Caviar	

LARGER

Risotto <i>(V)</i>	42
Pumpkin puree Taleggio Sage Pine Nuts Vincotto	
Lamb Rump <i>(GF)</i>	55
Soft Polenta Chicory Parmesan Rosemary Tapenade	
Fish of the Day <i>(GF,DF)</i>	48
Pencil Leek Baby Turnips Fish Bone Broth Tempura Mussels	

SWEETER

Rose Parfait <i>(GF)</i>	28
Lychee Champagne Gel Meringue	
Lemon Curd Tart <i>(V)</i>	22
Seasonal Berries Blackberry Gel Citrus Gel	
Selection of Sorbet or Ice Cream	18
Lemon Mango Raspberry Vanilla Chocolate Strawberry	

SIDES

Roasted Potatoes Rosemary Garlic <i>(GF, V)</i>	14
Heirloom Carrots Five Seeds Granola Honey <i>(GF,DF)</i>	14

V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION AVAILABLE

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify our team members upon arrival. A surcharge is applicable on Sundays (10%) and Public Holidays (15%) A credit card surcharge is applicable on MASTER/VISA (1.5%) & AMEX (2.25%). All prices are in Australian dollars and are inclusive of GST