



LEFT BANK  
MELBOURNE

# let's do lunch

2 Course Menu - 45pp | 3 Course Menu - 55pp

## ENTRÉE

*wagyu beef carpaccio, truffle parmesan foam,  
pickled caper berries & tapioca crisp*

*confit duck croquette, beetroot rhubarb  
relish & asian herb salad*

*fig & gorgonzola tart, caramelised pecans,  
chervil pear salad & blue cheese dressing<sup>V</sup>*

## MAINS

*seared scallops & pork belly, celeriac purée,  
black pudding crumb & micro apple salad<sup>GF</sup>*

*charred aged sirloin, duck fat roasted new potatoes,  
braised shallot & porcini<sup>GF</sup>*

*sweet potato & cherve ravioli, burnt butter sage,  
crispy kale & spiced hazelnut crumb<sup>V</sup>*

*crispy skinned barramundi, pearl barley porridge,  
pickled mussel broth & fennel dill salad*

## DESSERTS

*dark chocolate salted carmel tart, chocolate  
truffle soil & peanut butter ice cream*

*coconut meringue pie, short crust biscuit, lemon curd,  
soft meringue, raspberry basil ice cream*

*blueberry white chocolate cheesecake, blackberry  
oatmeal ash, manuka honey & roasted nuts nougat*