



SEQUOIA

Lunch 12:00 – 17:00

- Coffin Bay oysters** | *gf, df* **½ dozen 29 | dozen 49**
ponzu, Sequoia mignonette, lemon, salmon roe vodka
- Oscietra prestige caviar** | **20g tin** **129**
caviar from the sturgeon “acipenser gueldenstaedtii”.
The grains are large, with amber to golden hues. Ossetra develops subtle marine and delicate nutty flavour.
- Sequoia garden salad** | *gf, df, v* **34**
Avocado, asparagus, roasted pear, mixed lettuce, radish, French mustard dressing, almond, organic micro herbs
- Antipasti board** | *gfo, df* **79**
Chef's choice charcuterie, Section 28 cheese, olives, pickled vegetables, house made grissini, lavosh and house made focaccia
- chicken caesar salad** | *gfo* **34**
baby cos, double smoked bacon, parmigiano oregano
- burrata salad** | *gfo, vo* **34**
housemade thyme grissini, prosciutto, macadamia pesto
- Mayura Station wagyu cheeseburger** | *gfo* **39**
Section 28 monte forte, bread and butter pickles
- Section 28 Cheese board** | *gfo* **34**
house made quince paste, apricot and verjus compote, sea salt bark, crackers