# bergen
## LUNCH



### bread

V bakers duck sour dough, confit garlic + thyme butter 05

V bakers duck sour dough, brie + hot honey 08

### oyster

GF DF pacific oysters, gin + tonic, cucumber 06

GF DF pacific oysters, orange + dill mignonette 07

### main

GF DF pork belly, sweet glaze, roast pear, pickled fennel, black ash 34

GF DF tasmanian salmon crudo, coconut dressing, chilli, picked leaf, green oil 35

GF DF fried squid, green papaya, thai basil nam jim, baby leaf 35

prawn + sand crab pasta, chilli, herb, blistered tomato, citrus oil, parmesan 42

GF chicken, green bean, apple, walnut salad, smoked feta, paprika oil 34

V battered spring zucchini flowers, ricotta, black barley, pomegranate 35

GF DF market fish, charred greens, tuscan caponata, saffron emulsion 39

GF 250g mort & co sirloin, cafe de paris butter, potato galette, blackened carrot 44

GF DF 400gm rib on the bone, curry + anchovy oil, jus 68

### sides

V GF fries , herbed salt, aioli 12

roasted carrot, goats curd, fried basil 13

V GF broccolini, spinach, almond butter 13

GF green leaf, radicchio, thyme dressing, manchego cheese 13

GF potatoes, beef tallow, sour cream, crisp onion 12

# bergen share menu

LUNCH $89 PER PERSON
12 PEOPLE MIN

SHARE LUNCH DOWN THE TABLE FOR LARGER GROUPS

SOUR DOUGH + CULTURED BUTTER

CALAMARI, AVOCADO, XO DRESSING
PORK BELLY, ASIAN GREENS, CHILLI CARAMEL

CHICKEN, GARLIC, FENNEL SEED, HUMMUS, GUINDILLA PEPPER
MORT + CO SIRLOIN, OYSTER MUSHROOM, ONION SOUBISE
BARRAMUNDI, LEEK, PEA, CHAMPAGNE BEURRE BLANC

DUCK FAT POTATOES, CHARCOAL SALT, ROSEMARY
GREEN LEAF, HERB VINAIGRETTE, PECORINO

VANILLA PANNA COTTA, RHUBARB, WHITE CHOCOLATE CRUMB

