

# POLLEN

## LUNCH MENU

3 COURSES 55  
5 COURSES 85

Smoked mackerel, almonds, grapes, white gazpacho  
Cured kuhlbarra barramundi, brandade, olives, tomato  
Beef carpaccio, figs, pecorino, pickled cepes +5  
Seared foie gras, cherries, chocolate, fennel +10

Kale gnocchi, tuscan kale, pine nut, mushroom  
French chicken, fennel, leek, orange, parmesan  
King salmon, peas, broad beans, samphire, crab bisque  
Veal loin, polenta, sage, pickled cherries +10

Apple tarte tatin, salted almond ice cream (for 2 to share)  
White chocolate, blackcurrant, szechuan pepper, honey ice cream  
Yellow peaches, roasted rice ice cream, kaffir lime  
European cheeses +10

Coffee/ tea +5  
Wine pairing +45

*All prices are subject to service charge and tax*