



LUNCH SPECIAL

2 Courses - \$35 | 3 Courses - \$45

Entrée

Beef Carpaccio

Onion salad, parmesan, potato chips, fried shallots, cornichon shallot dressing (GF)

Chicken Bao Buns

Crispy chicken, sriracha mayo, coriander, cucumber, chilli, carrot, green onion

Natural Oysters (5)

Served on ice with lemon (GF, DF) **SUPP +\$5**

Mushroom Dumplings

Enoki mushrooms, pickled jalapeno, truffle mayo, mushroom dashi (V)

Main

Eye Fillet 200g

Sous vide mash, potato crisps, charred shallots, shiraz jus (GF) **SUPP +\$6**

Thai Beef Salad

Black Angus eye fillet, mixed herb salad, cucumber, red chilli, pickled ginger, red onion, lime, toasted cashew crumb (GF, DF)

Barramundi

Pan-fried, crisp-skinned fillet, crunchy chats, pan-Asian lemongrass ginger sauce, sorrel garnish (DF)

Lamb Shank

Slow braised garlic butter shank, sous vide mash, Szechuan port jus (GF, DF)

Vegetarian Lasagne

Market fresh vegetables, kafir lime, lemongrass, coconut cream, bechamel, parmesan (VGN OPTION)

Dessert

Sorbet

Served with seasonal accompaniments (GF, DF, V)

Salted Caramel & Chocolate Tart

Candied pistachio, raspberry sauce, fresh berries, raspberry sorbet (V)

Try our Sides

Enhance your lunch with one of our sides or choose any 3 for \$33

Potato \$15
Duck fat potato, toasted rosemary, sea salt, miso
Bearnaise

House Salad \$17
Cucumber, tomato, pickled red onion, butter
lettuce, buttermilk dressing, grated fetta (GF, V)

Charred Zucchini \$15
Toasted pine nuts, feta crumbs, basil oil (GF, V)

Mash \$16
Fine house-made Dutch potato mash, Grana
Padano grate (GF)

Fries \$12
Russet fries, simply sea salt, truffle mayo
