

LUNCH MENU



Lawley's Sourdough, whipped butter & celtic sea salt	5
Marinated Olives <i>(gf)</i>	11

ENTREE

Grilled Spanish Chorizo, goat cheese, honey	19
Baked Halloumi, roasted pear, hot honey, walnuts <i>(v)</i>	28
Ossobucco Croquettes, pickled mustard seeds, beef gel	24
Steak Tartare, quail egg yolk, charcoal oil, salt & vinegar potato crisps <i>(gfo)</i>	31
Pork Belly, BBQ glaze, sriracha aioli, fried shallots, crispy garlic, herbed salad	28
King Prawns Thermador, mustard oil, parmesan custard	34
Baked Rottneest Scallops, chorizo, lemon & honey emulsion, pangrattato	12ea

MAINS

Chicken Caesar Salad, cos, lardons, croutons, Caesar dressing, anchovies, parmesan, chilled egg	35
Campanelle Pasta, mushroom and truffle cream sauce, parmesan cheese <i>(v)</i>	36
Spaghetti alla Chitarra, chili garlic mussels & prawn cutlets in a rich tomato sugo	38
Open Steak Sandwich, french onion mayo, witlof, tomato relish, parmesan custard, on rye, fries	36
Hand Made Potato Gnocchi, duck & porcini ragout, parmesan cheese	39
Stuffed Maryland Chicken, parsnip purée, potato fondant, chives & tarragon velouté	42
Char-grilled Pork Chop, colcannon potato, mustard butter jus <i>(gf)</i>	49
Black Angus Eye Fillet MB 2+, confit leek, spinach puree, baby onions, bone marrow jus <i>(gf)</i>	65
Local caught Market Fish <i>ask waitstaff for more information</i>	MP

CHATEAUBRIAND FOR 2 (\$195)

580g Grain Fed Angus Beef MB 2+, brussel sprouts & baba ghanoush, chili & ginger honey carrots, hasselback potatoes w horseradish sour cream, red wine jus and mushroom diane sauce

From the Char-Grill Prime Free Range Australian Beef

Wagyu Sirloin 250g 75 <i>Marble Score 8+</i>	Scotch Fillet 320g 59 <i>Marble Score 2+</i>	Rib Eye on the bone 550g 95 <i>Marble Score 2+</i>
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SAUCES	Red Wine Jus Pepper & Brandy Sauce Mushroom Diane	6ea
	Café de Paris Mustard Butter Blue Cheese Sauce <i>(gf)</i>	

SIDES	Fries 13 Paris Mash 10 Hasselback Potatoes, horseradish sour cream, chives	15
	Pan-fried Brussel Sprouts, speck & balsamic, baba ghanoush, hazelnuts <i>(gf)</i>	22
	Chili & Ginger Infused Honey Carrots, fresh mint, dukkah <i>(v, gf)</i>	17
	Pomegranate Salad, mesclun lettuce, avocado, ricotta, chardonnay vinaigrette <i>(v, gf)</i>	18
	Roasted Pumpkin, nutmeg labneh, pine nuts, macadamia, fried cavalero nero <i>(v, gfo)</i>	16

Customers: Please read menu carefully and inform our waitstaff of any allergies.
Kindly note we cannot guarantee a completely allergen-free meal, as trace amounts may still be present.