

LUNCH MENU

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

ENTRÉE

Grilled Spanish Chorizo, goat cheese, honey <i>(gf)</i>	22
Stracciatella, figs, herb oil, maple syrup <i>(gf)</i>	24
Baked Halloumi, roasted pear, hot honey, walnuts <i>(v)</i>	28
Confit Duck Croquettes, beetroot & raspberry purée	25
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, herb salad <i>(gfo)</i>	28
Half-Shell Cured Scallops, yuzu dressing, pickled daikon, yuzu zest & soy pearls <i>(gf)</i>	25

MAINS

Chicken Caesar Salad, candy bacon, croutons, anchovies, parmesan, chilled egg	36
Open Steak Sandwich, French onion mayo, witlof, tomato relish, parmesan custard, rye, fries	38
Campanelle Pasta, mushroom & truffle cream sauce, parmesan <i>(v)</i>	37
Spaghetti alla Chitarra, chilli garlic mussels & prawn cutlets, tomato sugo	39
Housemade Ricotta Gnocchi, basil & pistachio pesto, sundried tomato, marinated zucchini <i>(v)</i>	35
Stuffed Maryland Chicken, parsnip purée, potato fondant, chives & tarragon velouté	44
Beef Tagliata, sliced sirloin steak, rocket, fermented hot sauce, balsamic vinegar, parmesan <i>(gfo)</i>	42
Char-Grilled Pork Chop, Granny Smith apple butter & red wine jus <i>(gf)</i>	39
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, chilli & ginger honey carrots, hasselback potatoes w horseradish sour cream, red wine jus and mushroom sauce

From the Char-Grill Prime Free Range Australian Beef

Eye Fillet 250g <i>Marble Score 2+</i>	59	Wagyu Sirloin 300g <i>Marble Score 8+</i>	79
Scotch Fillet 350g <i>Marble Score 2+</i>	69	Rib Eye on the Bone 600g	89

SAUCES Red Wine Jus Green Peppercorn & Cognac Sauce Mushroom Sauce	6ea
Café de Paris Mustard Butter Hot Sauce 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
Chilli & 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