

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>(v 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
Soy-Braised Octopus, pumpkin & daikon purée, crispy capers, fried shallots	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
Housemade Ricotta Gnocchi, basil & pistachio pesto, cherry tomatoes, ricotta, crispy sage <i>(v)</i>	35
Pappardelle, Braised Lamb Ragu, pecorino romano	39
Nduja-Stuffed Maryland Chicken, roasted cauliflower purée, sautéed silverbeet & chicken jus	45
Beef Tagliata, sliced sirloin steak, rocket, fermented hot sauce, balsamic vinegar, parmesan <i>(gfo)</i>	42
Char-Grilled Pork Chop, potato and sweet potato gratin & red wine jus	55
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>	85
Scotch Fillet 350g <i>Marble Score 2+</i>	69	Rib Eye on the Bone 600g	95

SAUCES	Red Wine Jus Green Peppercorn & Cognac Sauce Mushroom Sauce	7ea
	Monterey Jack Sauce Mustard Butter Blue Cheese Sauce	

SIDES	Fries 13 Paris Mash 12 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
	Cauliflower, two-cheese béchamel, toasted garlic croutons, smoked paprika <i>(v)</i>	15
	Roasted Pumpkin, nutmeg labneh, pine nuts, macadamia, fried cavalero nero <i>(v, gfo)</i>	16