

LUNCH MENU



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

ENTRÉE

Grilled Spanish Chorizo, goat cheese, honey (gf)	22
Slow-Braised Lamb Ribs, lamb jus, chestnut purée & pomegranate molasses (gf)	28
Confit Duck Croquettes, beetroot & raspberry purée	25
Baked Halloumi, roasted pear, hot honey, walnuts (v)	28
Steak Tartare, quail egg yolk, charcoal oil, salt & vinegar potato crisps (gfo)	31
Char-Grilled King Prawns, capsicum purée, chili garlic butter, leek frit (gf)	36
Baked Scallops, seaweed garlic butter, capsicum salsa (gf)	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 (v)	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, soy marinated mushroom, celeriac purée, pinenuts, balsamic (gf)	46
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 (gf) Green Peppercorn & Cognac Sauce (gf) Mushroom Sauce	7ea
	Monterey Jack Sauce (gf) Mustard Butter (gf) Blue Cheese Sauce (gf)	

SIDES	Fries 13 Paris Mash (gf) 12 Hasselback Potatoes, horseradish sour cream, chives	15
	Pan-fried Brussel Sprouts, speck & balsamic, baba ghanoush, hazelnuts (gf)	22
	Chilli & Ginger Infused Honey Carrots, fresh mint, dukkah (v, gf)	17
	Cauliflower, two-cheese béchamel, toasted garlic croutons, smoked paprika (v)	15
	Roasted Pumpkin, nutmeg labneh, pine nuts, macadamia, fried cavalero nero (v, gfo)	16