LUNCH MENU

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

ENTRÉE

Grilled Spanish Chorizo, goat cheese, honey *(gf)*	24
Slow-Braised Lamb Ribs, lamb jus, chestnut purée & pomegranate molasses *(gf)*	29
Eye Fillet Croquettes, onion miso purée, pickled jalapeno & olives, parmesan	25
Baked Halloumi, roasted pear, hot honey, walnuts *(v)*	28
Steak Tartare, quail egg yolk, charcoal oil, salt & vinegar potato crisps *(gfo)*	31
Beetroot & Gin-cured Salmon Gravalax, yuzu cream cheese, capers, rye crisp *(gfo)*	32
Baked Scallops, seaweed garlic butter, capsicum salsa *(gf)*	25

MAINS

Chicken Caesar Salad, candy bacon, croutons, anchovies, parmesan, chilled egg *(gfo)*	36
Open Steak Sandwich, French onion mayo, rocket, tomato relish, parmesan custard, rye, fries	38
Crab & Prawn Linguine, aglio e olio, cherry tomatoes, nori crisp	46
Pappardelle, Braised Lamb Ragu, pecorino romano	40
Prosciutto Wrapped Chicken Breast, tarragon velouté, green beans	42
Char-Grilled Pork Chop, apple mostarda, fennel salad & red wine jus *(gf)*	55
Local caught Market Fish ask waitstaff for more information	MP

CHATEAUBRIAND FOR 2 ($205)

600g Beef Tenderloin MB 3+, Brussels Sprouts & baba ghanoush, Roasted Cauliflower, cashew tahini purée, pickled onion, Fries, Peppercorn Diane & Shiitake Mushroom Sauce

CHAR-GRILLED · AWARD-WINNING CUTS

Eye Fillet 250g *Marble Score 3+*	59	**Wagyu Sirloin 300g** *Marble Score 8+*	85
Wagyu Rump 300g *Marble Score 6+*	65	**Rib Eye on the Bone 600g**	95
Scotch Fillet 350g *Marble Score 2+*	69	**T-Bone 1kg**	160

SAUCES Red Wine Jus | Peppercorn Diane Sauce | Shiitake Mushroom Sauce | Monterey Jack Sauce | Miso Butter | Cowboy Butter | Blue Cheese Sauce — 7ea *(gf)*

SIDES

Fries 13 | Paris Mash *(gf)* 12

Rocket Salad, fetta cheese, apple & grapefruit, pomegranate dressing *(v, gf)*	17
Pan-fried Brussels Sprouts, speck & balsamic, baba ghanoush, hazelnuts *(gf)*	22
Purple Carrots, nduja, maple glaze, orange zest, yogurt green goddess *(gf)*	19
Roasted Cauliflower, cashew tahini purée, pickled red onion, dukkah *(v, gf)*	20
Chilli bean salad, whipped ricotta, fresh mint, crispy prosciutto *(gf)*	22

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.
All fresh seafood is sourced from Australian waters.