



Lunch

Monday - Sunday

11:30 - 15:00

SNACKS

Grilled Sourdough, seaweed butter \$12 V

Oysters, naam jim, crispy shallots MP

Teriyaki Chicken Thigh Skewers 2 PC, wasabi-mayo, shichimi, spring onions \$16

Grilled Australian Tiger Prawns Skewers 2 PC, sambal dip, coriander, garlic chips \$20

SMALL

Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil \$25

Eye Fillet Carpaccio, Mandy's horseradish cream, baby capers, manchego, croutons, \$25

Massimo's Burrata, heirloom tomatoes, kalamata olives, pickled red onions, sourdough crostini \$24 V

Thai Style Grilled Loligo Squid, cabbage, caramelised chilli sauce, fried shallots \$26

Scallop Ravioli, miso beurre blanc, fried garlic, chilli oil \$ 26

BIG

Salt Baked Potato Gnocchi, mushroom cream, oyster & enoki mushrooms, pine nuts, sage, pecorino \$36

Scampi Linguine, roasted tomatoes, fermented chilli, basil, picada \$41

Roasted Half Chicken, gochujang, sesame, daikon, pickled green chilli \$38

Market Fish of the Day, scampi bisque, mussels, prawns, burnt tomatoes, shaved fennel salad MP

Butcher's Premium Beef Cut, truffle-mayonnaise, shiitake mushrooms, baby onions, garlic crumble, port jus MP

SIDES

Green Garden Salad, radish, cucumber, cherry tomatoes, chardonnay vinaigrette \$14 V

Grilled Asparagus, brown-butter vinaigrette \$15 V

Twice Cooked Hand Cut Fries, parmesan, truffle oil, aioli \$15

SWEET

Chocolate Delice, popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream \$18

Ginger Crème Brûlée, almond crisp, raspberry sorbet \$18

Churros, vanilla ice cream, chocolate sauce \$16

Trio, three scoops of chef's selection of house-made ice cream or sorbet \$16

Chefs' Cheese selection, lavosh, honeycomb, pear & apple chutney
1 cheese 40g \$20 / 2 cheese \$28 / 3 Cheese \$34

*Please inform us of any dietary requirements.
Please note that the dishes on the menu are subject to change.*