

🔥 Lunch Menu

Entrée

House sourdough bread, extra virgin, and cultured butter	V/NF/GF	5	Grilled chorizo bruschetta	GF/DF/NF	19
Grilled local squids with green chilli and capers	GF/NF	19	Seared scallops with Parma crudité and aioli	DF/GF/NF	23
Slow roasted Berkshire pork belly with apple martini	GF/DF/NF	25	Prosciutto di Parma 18 months, olives and bread	GF/DF/NF	27
Roasted beets, salted walnuts, blueberries and goat cheese	GF/V	21	Porcini arancini with "Grana" salad and balsamic apple	NF	17

Mains

include your choice of side and condiment GF/DF/NF

Chargrilled Black Angus fillet tenderloin	200gr	56	Black Angus T-bone steak	500gr	66
Slow roasted Suckling Lamb, 6 hours	400gr portion	59	Pan tossed, and oven roasted fish of the day		MP
Free range chargrilled chicken breast	250gr	33	Wagyu Brisket, 6 hours	400gr portion	51

Sides

9

- Sweet potato chips
- Bell peppers and green beans tapenade, almond flakes
- Dutch yellow potatoes roasted in herbs and garlic
- Grilled pear, walnuts and blue cheese dressing
- Spinach and snow peas sauteed

Condiments

3

- Horseradish relish
- Blue cheese cream
- Shiras beef jus
- Roasted garlic aioli
- Romesco

Chefs Tasting Banquet \$49pp minimum 2 people

\$22 Lunch Specials choose 1

- Open sandwich of suckling lamb with peppers and aioli
- Salad of suckling pig, seasonal leaves and house dressing
- Crispy chicken breast, green beans, peppers and chilli sauce
- House pizza of the day
- Wagyu beef cheeseburger served with steak fries

\$32 Lunch Specials choose 1 include house beverage

- Chargrilled Angus rump served sliced with sweet potato chips
- "Sorrentina" potato gnocchi, fresh tomato and mozzarella
- Chargrilled free range chicken breast with seasonal salad
- Risotto with prawn and asparagus, chilli oil

Public holiday Surcharge 15% Credit card surcharge applies