

LUNCH MENU



ENTRÉE

House sourdough bread, extra virgin, and cultured butter (GF/V/NF)	\$5
Grilled local squids with green chili and capers (GF/NF)	\$19
Slow roasted Berkshire pork belly with apple martini (GF/DF/NF)	\$26
Roasted beets, salted walnuts, blueberries and goat cheese (GF/V)	\$22
Grilled chorizo bruschetta (GF/DF/NF)	\$20
Seared scallops with Parma crudité and aioli (DF/GF/NF)	\$26
Prosciutto di Parma 18 months, olives and bread (GF/DF/NF)	\$28
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 (200g)	\$56
Slow roasted suckling lamb, 6 hours (400g)	\$62
Free range chargrilled chicken breast (250g)	\$34
Black Angus T-bone steak (500g)	\$67
Wagyu brisket, 6 hours with shiraz beef jus (400g)	\$53
Pan tossed, and oven roasted fish of the day	MP

SIDES \$9

- Hand cut fresh local sweet potato chips (GF/DF/NF)
- Bell peppers, green beans tapenade, almond flakes (GF/DF)
- Dutch yellow potatoes roasted in herbs and garlic (GF/DF/NF)
- Grilled pear, walnuts, blue cheese dressing (GF)
- Spinach and snow peas sauté (GF/DF/NF)

CONDIMENTS \$3

- Blue cheese cream • Shiraz beef jus • Horseradish relish
- Roasted garlic aioli • Romesco chili

LUNCH CHEF TASTING \$52 PER PERSON

Available lunch only (minimum 2 people)

Entrées (served as individual pintxos)

- Grilled Chorizo Bruschetta with Romesco sauce
- For the Table: Prosciutto di Parma with house bread & EVO

Mains (served as sharing platters)

- Suckling Lamb (6 hours slow roasted)
- Black Angus Rump Steak
- Sides & Sauces for the table

\$23 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 chili sauce
- Wagyu beef cheeseburger served with sweet potato chips

\$33 LUNCH SPECIALS - Choose 1 (Include House Beverage)

- Chargrilled Angus rump sliced, sweet potato chips, shiraz beef jus
- "Sorrentina" potato gnocchi, fresh tomato and mozzarella
- Chargrilled free range chicken breast with seasonal salad
- Risotto with prawn and asparagus, chili oil
- House pappardelle with braised lamb sauce, pecorino
- Pumpkin gnocchi with pork belly ragu
- Pan tossed fish of the day with seasonal salad