



## LUNCH MENU

Friday, Saturday & Sunday 12pm–3pm

### START & SHARE

- East 33° Sydney rock oysters [gf, df] with apple–cucumber granita or mignonette (1/2 dozen) | 36  
King fish and salmon tartare [gfo, df] citrus salsa, pistachios and balsamic gel with sourdough | 28  
Vanella burrata [gf] onion jam, pickled beets, cherry tomato, hazelnuts, pomegranate molasses | 24  
Summer melon salad [gf, df] prosciutto San Daniele, feta, mint and chardonnay dressing | 22  
Hummus tahini [vg, gfo, df] confit tomatoes, olive crumbs, Aleppo peppers, pita bread | 20  
add extra pita bread | +4  
Fried Tasmanian whitebait [gf, df] with rosemary–lemon salt, parsley mayo | 20

### ALL-TIME FAVOURITES

- Halloumi burger [v] onion rings, bush tomato chutney, curry leaf mayo, chips | 26  
Wagyu beef burger [gfo] American cheese, onion, tomato, lettuce, kewpie mayo, BBQ sauce, chips | 28  
Parmesan & herb crusted chicken schnitzel with salad & chips | 28  
Beer battered fish & chips tartare sauce, lemon | 28  
Iceberg crunch salad [vg, gf, df] lettuce, cherry tomatoes, pickled onion, sliced radish,  
avocado, green goddess dressing | 20  
+ Smoked salmon [gf, df] | 7 + Grilled chicken [gf, df] | 7 + Halloumi [v, gf] | 7 + Tofu [vg, gf, df] | 6

### MAIN FEAST

- Top sirloin steak mbs 2+ [gf, dfo] caper butter, greens and chips | 40  
Pan seared market fish [gf, df] olive tapenade and grilled snake beans | 38  
Grilled lamb skewers [gfo, dfo] honey–cummin yoghurt, pita bread | 34  
Cauliflower steak [vg, gf, df] saffron–fennel puree, green peas, pickled daikon salad | 27  
Mushroom ragu caserecce pasta [vg, df] porcini, shitake, Swiss brown, black fungi, oyster mushrooms,  
toasted cashews and truffle oil | 30

### ON THE SIDE

- Sautéed broccolini [vg, gf, df] toasted almond flakes | 15  
Crispy kipfler potatoes [v] parmesan, parsley, roasted garlic | 15  
Sourdough baguette & butter | 8  
Chips [vg] with aioli | 12

### SWEET TREATS

- Apple tarte tatin with butterscotch sauce & vanilla ice cream | 18  
Chocolate praline tart flourless chocolate cake & praline mousse | 18  
Lemon myrtle panna cotta [gf] with berry coulis, lemon balm & basil syrup | 18  
Grand Marnier Basque cheesecake with three textures of blood orange | 18  
Cheese plate cheese selection, assorted crackers and accompaniments (2pcs) | 21 (3pcs) | 29

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional  
please inform us of any allergies when placing orders

sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more